

# DESIGN REVIEW CHECKLIST



PROPERTY:

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ADDRESS:

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TENANCY:

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SIZE:

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**SERVICES:**

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Power:

- Are GPOs, data points, switchboard a compliant distance from sink/s?
  - Are the amps for specialised equipment correct on electrical plan when compared with FF&E schedule?
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Switchboard:

- Does the switchboard need to be relocated?
  - Does it have enough capacity/poles the correct phases for requirements?
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Air-conditioning:

- Are access panel locations nominated? Check with company who will be maintaining that the locations are correct.
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Kitchen exhaust:

- Does the connection point make sense given any ceiling/route restrictions for duct up to roof?
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Fire services:

- Are the fire services compliant with requirements for the building?
  - Are the fire services coordinated with partitions/lights/ceiling features to avoid clashes?
  - Is any additional fire proofing required eg spaces under fire exit stairs?
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Gas:

- Ensure specified equipment is the same type of gas, or noted as needing conversion to natural/LPG.
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Data/comms provision:

- Ensure NTD location is correct and doesn't require relocation.
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Hydraulic:

- Does the new plumbing indicate additional waste points that require penetrations? Is it possible to penetrate in the indicated locations? What are the underslab restrictions?
  - Will plumbing be in the walls or surface mounted? If surface mounted, does the depth of benches allow for depth of equipment + pipework?
  - Does the hydraulic plan list all the fixtures and loads, and do they fit within the limit of the grease trap allocated for the tenancy?
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**FINISHES:**

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**Flooring:**

- Has the size and colour of the edge trim on tiles been specified?
  - Has the coving in wet areas been specified?
  - Do all the codes on finishes plan, have a matching entry on the FF&E schedule?
  - Has the threshold transition treatment been nominated?
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**Walls:**

- Ensure that all walls have a colour specified.
  - Ensure that finishes plan shows both codes and heights if two different finishes are applied to the one wall.
  - Ensure kitchen walls are stainless steel or gloss paint.
  - Ensure colour of GPOs is specified to match the wall colour.
  - Ensure contrast colour of doors/architrave/walls for DDA compliance.
  - Have kickboard and shadowlines been specified?
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**STORAGE:**

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- Where are staff belongings stored?
  - Where are cleaning products stored?
  - Are heights of shelves/art/TVs nominated, and extra noggins indicated for walls where required to support additional load?
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**ACCESSIBILITY:**

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- Is the delivery access for suppliers separate from customers, or just out of hours?
  - For food tenancy – is there a nominated pick-up point for third party deliveries incorporated in design?
  - Are doorways DDA compliant?
  - Is the door hardware DDA complaint?
  - Are distances between fixtures/joinery adequate for circulation/DDA?
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**OTHER:**

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- Does the shopfront comply with any landlord requirements eg maximum percentage of graphic coverage?
  - Have they included signage for blade or pylon signs if they've been allocated to the tenancy?
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