

On strength loss for the slab and

Design



On the day of the collapse, a dramatic increase in the number of cracks occurred, which forced managers to close the entire top floor and shut down air conditioners. Regardless of this dangerous development and warnings from executives to immediately evacuate the building, the store manager refused to issue formal evacuation order due to the high number of customers that day and not wanting to lose a potentially high revenue. Knowing that this collapse resulted in 502 deaths and 937 non-fatal injuries, the store manager could have easily saved the lost lives and prevent the injury of the rest by simply listening to the executives. Letting go of the greed and eagerness to earn more money despite being warned was a selfish decision by Lee Jon. Additionally, the entire building was designed to only sustain four floors and not five. Despite the construction company refusing to give their consent for the addition of an extra floor, the store hired another company to execute his plan.

The fourth floor columns were 20 cm shy of withstanding an additional top floor (80 cm) although the building remained standing for 5 years. On top of that, the reinforced bars were misplaced 10 cm for the slab edge, meaning 5 cm off the required position. This misplacement results in a 20% strength loss for the slab and thus become a strong contributor to the reduced strength of the RC frame. Floor heating systems installed on the fifth floor resulted in thicker a thicker slab and therefore more stress on the 4th floor's RC columns.

Despite all the structure weakening factors stated above, they were not the main cause of the collapse surprisingly. Reasons The main reasons of the collapse were simply not following the building plans. An additional floor was

built without the approval of the building company due to risk of collapse, yet it was built regardless.

Also, the additional floor was initially meant to be a skating rink but was became instead a traditional Korean restaurant. A traditional Korean restaurant doesn't use for the customers, instead they sit on the floor and for their comfort, heated floor were implemented. The heated floors added four extra feet of thickness to the fifth floor slab. It was also found that the top floor columns were not aligned with the columns of the floor beneath, leading to bad weight distribution (column to slab and then to another column, rather than directly from column to column).