I. General

1. Complete floor plan showing location of all cooking equipment, heat/vapor producing appliances, size of the hood, size / type of cooking equipment, grease duct, exhaust fan, makeup air duct and makeup air fan:
   - Provided
   - Required
   - N/A

2. Types of cooking equipment being used (list all below):

II. Type I Hood Systems

Type I hoods shall be installed where cooking appliances produce grease or smoke. Type I hoods shall be installed over medium-duty, heavy-duty and extra-heavy-duty cooking appliances. Type I hoods shall be installed over light-duty cooking appliances that produce grease or smoke.

Type(s) of cooking as defined in IMC: (*See Type II hoods; **independent hood/exhaust required)

- Light Duty*
- Medium Duty
- Heavy Duty
- Extra Heavy Duty**

1. Manufacturer shop drawings or cut sheet for a factory built commercial kitchen hood (Shall comply with UL 710):
   - Provided
   - Required
   - N/A

2. Gage of the exhaust hood (Minimum: Steel- 18 gage, Stainless steel- 20 gage):

3. Enclosure around the hood equal to a shaft in the building code where the hood penetrates the ceiling (or alternative method used.):
   - Provided
   - Required
   - N/A

4. Method of hood support shown on plans (Supports shall be noncombustible material and designed to carry gravity and seismic loads):
   - Yes
   - No

5. Minimum distance from hood to combustible material – 18 inches (No clearance is required when gypsum board is attached to noncombustible materials):
   - Provided
   - Required
   - N/A

6. Size of cooking surface:_______, Size of hood:_______ Distance to cooking surface_______
   (Used to determine the style of the hood).

7. Calculation showing capacity of the exhaust system:
   - Provided
   - Required
   - N/A
   Type of hood:______________ Linear feet of the hood:______________

8. Exhaust system auto-activated when cooking occurs (noted on plans):
   - Yes
   - No
   - N/A

9. Gage of exhaust duct (Minimum: Steel-16 Gage; Stainless steel- 18 gage):

10. Method of supporting the duct (Supports shall be noncombustible material and designed to carry the gravity and seismic loads):
11. The velocity in the duct shall be a minimum of 500 feet per minute (Velocity-cfm divided square foot of duct):

- Provided
- Required
- N/A

12. Duct clearance (*Minimum: Combustible - 18 inches to Gypsum board on noncombustible - 3 inches*):


13. Ductwork installed so that grease cannot collect in any portion:

- Provided
- Required
- N/A

14. Slope of horizontal duct (Ducts over 75 feet – ¼ in 12): __________________________________________

(Ducts under 75 feet - 1 in 12): __________________________________________

15. Cleanout with maximum dimensions of 12 x 12 on the side of all horizontal ducts with a maximum spacing of 20 feet:

- Provided
- Required
- N/A

16. Enclosure for duct penetrations (Ceiling, wall, and floor) (Enclosure comply with the building code with a clearance of: Combustible -18 inches to gypsum board on noncombustible – 3 inches):

- Provided
- Required
- N/A

17. Exhaust fan outlet serving grease ducts terminates not less than 40 inches above the roof, not less than 10 feet to air intakes or less than 10 feet above grade:

- Provided
- Required
- N/A

18. Manufacturer cut sheet for exhaust fan being used for the type I hood (Shall show the fan outside the air stream):

- Provided
- Required
- N/A

19. Details for grease diverter when a centrifugal fan with horizontal discharge (Including size of the vertical outlet, length of duct and a low point drain outlet):

- Provided
- Required
- N/A

20. Wall exhaust termination a minimum of 3 feet from other exterior wall openings:

- Provided
- Required
- N/A

21. Exhaust fans 10 feet from adjacent buildings or property lines or air intake openings and 10 feet above grade:

- Provided
- Required
- N/A

22. The exhaust fan housing same as the exhaust ductwork and extends 18 inches above the roof:

- Provided
- Required
- N/A

23. Make up air tempered where it enters the conditioned space:

- Provided
- Required
- N/A
III. Type II of Systems

Type II hoods shall be installed above dishwashers and light-duty appliances that produce heat or moisture and do not produce grease or smoke. Type II hoods shall be installed above all light-duty appliances that produce products of combustion and do not produce grease or smoke. See exceptions for incorporation into HVAC system design.

1. Ducts serving Type II hood constructed of rigid metallic materials ☐ Yes ☐ No

2. Type II hood constructed of 22 gage steel, 22 gage stainless steel, 24oz/SF copper or other approved material: ☐ Yes ☐ No

3. Termination of exhaust outlet(s) compliant ☐ Yes ☐ No