



**COMMERCIAL KITCHEN HOOD AND
 EXHAUST SYSTEM PLAN REVIEW**

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*):



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- 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



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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