

COMMERCIAL KITCHEN HOOD AND EXHAUST SYSTEM PLAN REVIEW CHECKLIST

I. General	N/A		Provided			
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, make-up air duct, and make-up air fan:	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
2. Types of cooking equipment being used (list all below) _____						
II. Type I Hood Systems						
<i>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.</i>						
1. Type(s) of cooking as defined in IMC: (*See Type II hoods; **Independent hood/exhaust required) <input type="checkbox"/> Light Duty* <input type="checkbox"/> Medium Duty <input type="checkbox"/> Heavy Duty <input type="checkbox"/> Extra Heavy Duty**						
2. Manufacturer shop drawings or cut sheet for a factory built commercial kitchen hood (shall comply with UL 710)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
3. Gage of the exhaust hood (Minimum: <input type="checkbox"/> Steel- 18 gage, <input type="checkbox"/> Stainless steel- 20 gage):						
4. Enclosure around the hood equal to a shaft in the building where the hood penetrates the ceiling (or alternative method used)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
5. Method of hood support shown on plans (Supports shall be noncombustible material and designed to carry gravity and seismic loads)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
6. Minimum distance from hood to combustible material – 18 inches (No clearance is required when gypsum board is attached to noncombustible materials)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
7. Size of cooking surface: _____, Size of hood: _____ Distance to cooking surface _____ (Used to determine the style of the hood).						
8. Calculation showing capacity of the exhaust system Type of hood: _____ Linear feet of the hood: _____	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
9. Exhaust system auto-activated when cooking occurs (noted on plans)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
10. Gage of exhaust duct (Minimum: <input type="checkbox"/> Steel-16 Gage; <input type="checkbox"/> Stainless steel- 18 gage): _____						
11. Method of supporting the duct (Supports shall be noncombustible material and designed to carry the gravity and seismic loads): _____						
12. The velocity in the duct shall be a minimum of 500 feet per minute (Velocity- cfm divided square foot of duct)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
13. Duct clearance (Minimum: Combustible- 18 inches to Gypsum board on noncombustible-3 inches): _____						
14. Ductwork installed so that grease cannot collect in any portion:	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
15. Slope of horizontal duct (Ducts over 75 feet-¼ in 12): _____						

(Ducts under 75 feet - 1 in 12): _____						
16. Cleanout with maximum dimensions of 12 x 12 on the side of all horizontal ducts with a maximum spacing of 20 feet:	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
17. 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)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
18. 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	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
19. Manufacturer cut sheet for exhaust fan being used for type I hood (Shall show the fan outside the air stream)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
20. 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)	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
21. Wall exhaust termination a minimum of 3 feet from other exterior wall openings	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
22. Exhaust fans 10 feet from adjacent buildings or property lines or air intake openings and 10 feet above grade	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
23. The exhaust fan housing same as the exhaust ductwork and extends 18 inches above the roof	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
24. Make-up air tempered where it enters the conditioned space	<input type="checkbox"/>	N/A	<input type="checkbox"/>	Yes	<input type="checkbox"/>	No
III. Type II Hoods						
<i>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.</i>						
1. Ducts serving Type II hood constructed of rigid metallic materials	<input type="checkbox"/>		Yes	<input type="checkbox"/>	No	
2. Type II hood constructed of 22 gage steel, 22 gage stainless steel, 24 oz/sq. ft. copper or other approved materials	<input type="checkbox"/>		Yes	<input type="checkbox"/>	No	
3. Termination of exhaust outlet(s) compliant	<input type="checkbox"/>		Yes	<input type="checkbox"/>	No	