

COMMERCIAL KITCHEN HOOD WORKSHEET/ CHECKLIST

Two copies of this worksheet/checklist must accompany plans sets submitted with commercial kitchen application. The applicant is responsible for assuring the accuracy and consistency of the information. A copy must be on site for code compliance.

1)	Pr	oject Address:								
2)	Lo	Location of exterior ductwork and mechanical equipment								
	a)[a) \square Is ductwork or mechanical equipment located outside of building other than roof top? \square Yes \square No								
	b) ☐ Applicant shall provide plan and elevation views showing ductwork, duct enclosure, hood, cooking surface air supply, exhaust system, and equipment support including structural detail. See example 1&2									
3) Type of Hood (circle appropriate hood) a) □ Type I for grease and smoke removal (Example: deep fryer, char broiler, grills, ovens etc.)										
	b) ☐ Type II for steam, vapor, heat or odors (Example: steamer, soup kettle and dishwashers etc.)									
4)	Type of material and gage (510.5.1 and 508.1.1)									
	a)	Type I Hood								
			Type of Material	Minimum Requirement	Proposed					
		Duct & Plenum	Stainless Steel Galvanized Steel	18 Gage 16 Gage	Gage Gage					
		Hood	Stainless Steel Galvanized Steel	20 Gage 18 Gage	Gage Gage					
		Flashing	Stainless Steel Galvanized Steel	22 Gage 22 Gage	Gage Gage					
	b)	Type II Hood		- 101						
		Duct & Plenum		26 Gage up to 12" Diameter 22 Gage up to 30" Diameter	Gage Gage					
		Hood	Stainless Steel Galvanized Steel	24 Gage 22 Gage	Gage Gage					
5)	_	antity of air exhausted Listed hood only – Ma	0		_ Listed CFM					

6) Exhaust duct system

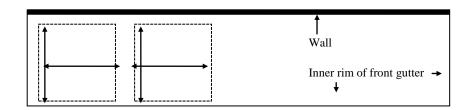
	a) ☐ Applicant shall provide the sp	pecified ai	r velocity in ex	haust duc	t.			
	b) Duct size in. X	X	_in., duct area	=			in. =	sq.ft.
	B	. 1500	1 1	2500	144			
	c) Proposed Air Velocity – Req				- (C ()		1	CDM
	Air Velocity (FPM)	or other —	CFM	Duct Are	<u> </u>	=	1	PIVI
	d) \square Static press loss do to filters or other =e) \square Fan and Motor shall be of sufficient capacity to provide the required air movement. Fan motor shall not							
	be installed within ducts or u			e the requ	incu an	illo vellieli	it. Tanin	lotor shan not
						H.P.		
	ii)□Static pressure		in. at			cfm.		
	i)□ Fan make and model ii)□Static pressure f)□ If using a listed duct wrap, pr	ovide mai	nufacturer's ins	tallation i	nstructio	ns and lis	ting doci	aments.
7)			Minimum requirement			Proposed		
7)	Exhaust outlet location		MIIII	mum req	uiremen	ll	Propose	u
	a) Exhaust outlet shall terminate	e above ro	of	40 incl	h.			inch.
	b) ☐ Distance from same or adjacent bu		g	10 feet	t			inch.
	c) ☐ Distance above adjoining gra	.de		10 feet	t			inch.
	d) ☐ Distance from property line			10 feet	t			inch.
	e) \square Distance from windows and α			10 feet				
	f) \square Distance from mechanical air	r intake		10 feet	t			inch.
0)	3.6.1							
8)	Makeup air		~~~				l.:	
	a) ☐ Applicant shall provide make b) ☐ Makeup air system shall be e							
	system will operate when the				aust syst	em, such	mai me i	паксир ап
	c) Fan	canaust s	ystem is in oper	auon.				
						ΗР		
	i)□ Make and model ii)□Static Pressure		in. at cfm			_ 11.11		
	iii) Duct dimension		area,		sg.ft.			
	iii) □Duct dimensioniv)□Air velocity = cfm/area		//		 =		fpm	
9)	Slope of duct and cleanout access (510.0)							
	a) ☐ Horizontal duct up to 75' lon	Minimum slo					_	
	more than 75' lon	g	Minimum slo	pe 1 in/ft			in/ft pro	posed
	b) ☐ Tight-fitting cleanout doors s	hall be pro	ovided at					
	every change in ductwork dir				Total n	umber pr	oposed_	
10)	Duct enclosure (510.7.1)							
	a) □ Ducts penetrating a ceiling, v							
	CBC 707.4 and 510.7.1 from							
	exterior walls at locations wh	iere unpro	tected openings	are perm	itted by	Table 704	1.8 of the	California
	Building Code.							
	i) Fire rating of shaft Type of Construction	Min f	ire-resistive	Propos	ad	Dronoco	d Motori	al and
	1 ype of Construction		struction	<u> </u>	<u>seu</u>		d Materianstruction	
	IF.R., IIF.R.		hour	hr.				
	II, III, IV, V		hour		in hr.			
	ii)□Provide a detail of the sh							
• •								inches
b) □ Duct enclosures shall be separated from the duct by at least 3 inches and not m (50.7.1.1)						not more	man 12	menes.
	c) Duct enclosures shall be sealed	ed around	the duct at the	point of n	enetratio	n and ver	ited to th	e exterior
	through a weather-protected		asciai ino j	г отте от р			to th	
	d) □ Duct enclosures shall serve o		tchen exhaust d	luct. (510	.7.1.1)			

11) Provide seismic restraint vertical support and attachment details. Shall be prepared by a structural engineer. (CBC 1613)

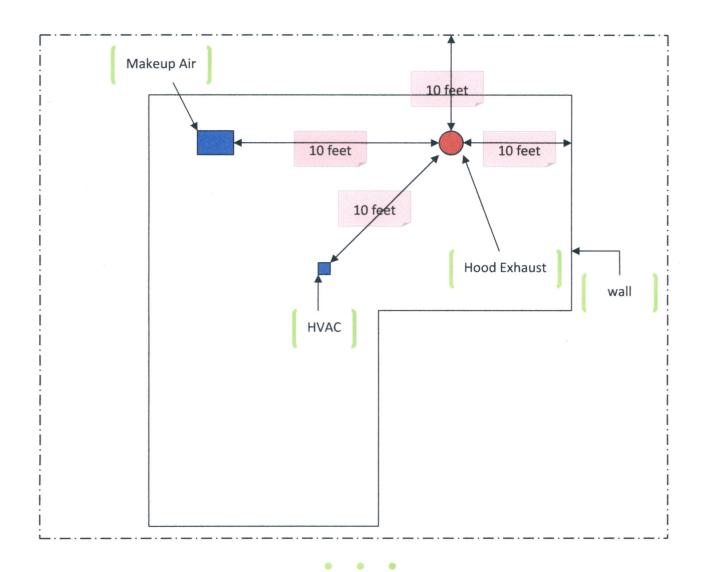
12) Additional information for Type I hoods

a) ☐ Distance between lowest edge of grease filters and cooking surface of:	Minimum	Proposed
i) Grill, fryer, exposed flame shall be not less than	2 feet	
ii)□Exposed charcoal, charbroil shall be not less than	3.5 feet	

- b) All joints and seams shall be made with continuous liquid-tight weld or braze made on the external surface of the duct system. Joints shall be smooth and accessible for inspection.
- c) If casters are used provide a quick disconnect on the gas line and secure the appliance with a chain preventing it from reaching the end of the disconnect.
- d) ☐ Canopy lip is to be equal to or greater than 6.5 feet above the floor and equal to or less than 4 feet above the cooking surface.
- e) Fire Suppression System shall be per California Fire Code.
- f) Performance test must be done by Humboldt Environmental Health.
- g) Fill in cooking equipment and hood dimensions in overhead view below.



Filled out by: Name:			
Company:			
Phone:			
Date: \	\		



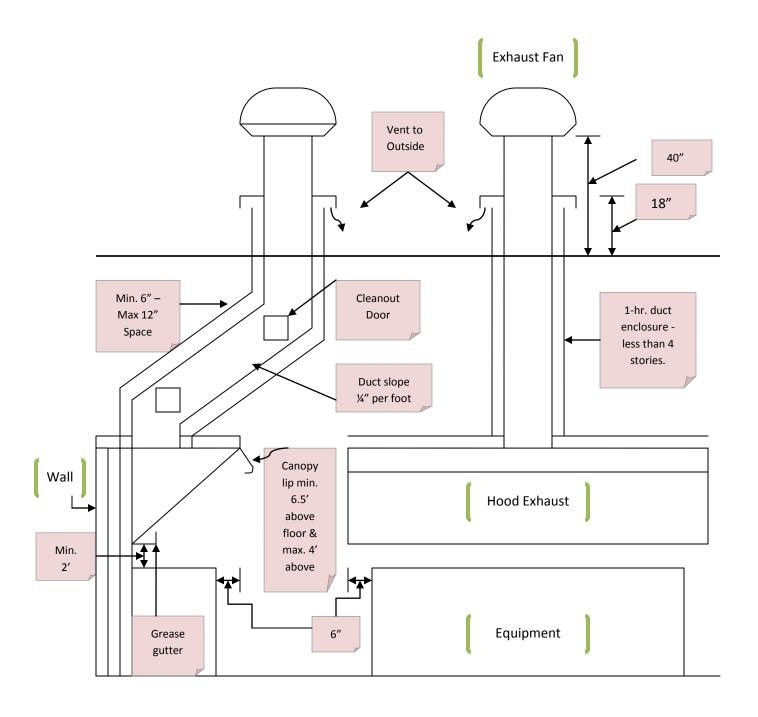
Identify adjacent street and alleys.

Identify easements that cross the property or other pertinent legal features.

Note property line and property dimensions.

Show the location of the hood, makeup air, windows, doors and all air intakes and exhaust.

0 0 0



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An upblast fan shall be hinged and supplied with a flexible weatherproof electrical cable to permit inspection and cleaning.

Not to Scale

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