

Commercial Kitchen Hood

PERMIT REQUIRED

- A Building Permit is required for the installation, alteration, or relocation of commercial kitchen hoods.

APPLYING FOR A PERMIT

- Provide the following information:
 - Site Plan
 - Location of building(s) within twenty (20) feet of hood exhaust outlet.
 - Dimension distances from proposed exhaust outlet to supply ducts, windows, doors, and property lines.
 - Hood Design Calculations
 - Clearly show the design information for the kitchen hood including:
 - The material type and thicknesses of the ductwork, plenum, hood, etc.
 - Air flow calculation for the hood.
 - Exhaust duct size calculation.
 - Exhaust outlet location dimensions to roof, adjacent buildings, property lines, windows and doors, makeup air inlet,
 - Construction Drawings
 - General Notes
 - Property address, floor and/or suite number and name of business.
 - Designate the use of building or tenant space (i.e., office, retail, medical, etc.) and occupancy group (i.e., B, A3, etc.).
 - Specify type of construction of the building (i.e., Type IA, IIB, VA, VB etc.).
 - Elevation View
 - Height of exhaust outlet above adjoining grades, roof lines, parapet or elevator shaft, etc.
 - Location of proposed exhaust hood outlet on exterior of building.
 - Floor Plan
 - Outline of hood overhang with equipment below. (specify each piece of equipment, i.e., grill, oven, etc.).

- Dimension hood overhang.
- Provide wall construction detail including sheetrock, heat shield, etc.
- Grease filter location, cleanouts, and minimum clearance to combustibles.
- Fire suppression system head locations, manual switch, and tank location.
- Section View of Shaft Wall and Duct Work
 - Detail shaft wall materials.
 - Detail ductwork enclosure and ductwork construction.
 - Exhaust system details
 - Ductwork connections

FEES

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|----------------------------|----------|
| • Building Permit | \$200.00 |
| • Certificate of Occupancy | \$25.00 |

DEFINITIONS

- A Type I Hood shall be installed over any appliance that produces grease or smoke. A fire suppression system must be installed for the protection of the commercial cooking equipment in conjunction with a Type I Hood. All fire suppression systems must meet UL 300 requirements.
- A Type II Hood shall be installed above dishwashers and light-duty appliances that produce heat or moisture and do not produce grease or smoke.

INSPECTIONS

- Electrical Inspections
 - An electrician licensed by the Town of Grand Island is required to install the electrical for the kitchen hood.
 - At least one electrical inspection will be performed to check the installation of the wiring.
 - The inspection will be performed after the hood is installed and all wiring in place but before any of the wiring is covered with finishes or backfilled.
- Final Inspection
 - One final inspection will be conducted once the kitchen installation is complete.

- The final inspection will check the non-electrical kitchen hood requirements.
 - The hood shall be installed in accordance with the construction drawings and manufacturer's instructions.