



# Orangeburg County Commercial Hood Plan Review

Include:

\_\_\_\_\_ 2 sets of Plans

\_\_\_\_\_ Shop Drawings

Name of business with hood: \_\_\_\_\_

Contact person: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Owner name: \_\_\_\_\_ Phone: \_\_\_\_\_

Owners mailing address: \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Number of stories \_\_\_\_\_ Occupancy \_\_\_\_\_ Construction type \_\_\_\_\_

Seismic zone \_\_\_\_\_ Area(sq.ft.) \_\_\_\_\_ Occupant load \_\_\_\_\_

Fuel type-check one or more  Lp  Natural gas  Electric \_\_\_\_\_ Solid fuel \_\_\_\_\_

System installer: \_\_\_\_\_ Phone \_\_\_\_\_

Address: \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Work type:  New  Remodel Value \$ \_\_\_\_\_

All work shall meet the requirements of the latest adopted building and fire codes

## A. Fire suppression system information required:

- Is this work a fire suppression system upgrade? Yes\_\_\_ No\_\_\_ The type of system carbon dioxide\_\_\_wet chemical\_\_\_dry chemical \_\_\_sprinkler
- A shop drawing showing the listing of the fire protection system (must be UL standard 300 compliant).
- A drawing of the room the cooking equipment is in showing, by scale or dimension, the size of the room, location of equipment and its size, manual pull locations (must be 10 ft. away from hood and towards an exit), fuel shut off solenoid or breaker location.
- Location and number of floe points (a computer generated schematic is acceptable) arrangement and sizing calculations of suppression nozzles.
- Equipment and its listings to be used in conjunction with the fire protection such as the fuel shut off valve. Please indicate if the listing of the system requires the exhaust fan to continue to run on discharge. \_\_\_Yes\_\_\_No\_\_\_ Listed either way

## B. Hood, duct, ventilation, and owner items required; (Provide a drawing as needed)

- Type of hood - \_\_\_canopy/overhead, single or double island, eyebrow or back shelf. Listing # and agency\_\_\_  
Are hood and exhaust fan an engineered system? \_\_\_Yes\_\_\_No Length of Hood(s) \_\_\_\_\_
- Construction of the hood? \_\_\_ Galvanized steel \_\_\_stainless steel \_\_\_other. Is hood 18 Ga. \_\_\_or MSG #20\_\_\_ ?
- Duct construction must be 16 Ga. steel minimum. \_\_\_Yes\_\_\_ No
- Placement of cooking surfaces underneath hood, (appliances must be 6 inches back from vertical edge of canopy except at protected wall) \_\_\_Yes \_\_\_No
- Hood height above cooking surfaces and from cooking surfacing to bottom edge of grease filters. \_\_\_canopy to cooking surface \_\_\_cooking surface to filters
- Type of grease extractors or filters. \_\_\_ Mesh\_\_\_ Baffle ?
- Exhaust and make up air equipment and capacities. \_\_\_hood\_\_\_ mechanical \_\_\_from room. CFM of makeup air \_\_\_ CFM of exhaust fan \_\_\_\_. Note (makeup air must equal or exceed exhaust air).
- If the bldg. has a fire alarm system the hood system must actuate it. \_\_\_Yes \_\_\_No
- Verify the fuel or electrical supply to the cooking equipment under the hood shut off on fire protection system actuation (required) \_\_\_Yes\_\_\_ No. Reset must be manual.
- Construction of ceilings within 18" of hood top must be rated.
- Does the duct work penetrate a wall \_\_\_attic space\_\_\_?
- Hood shaft protection type if required (if the duct is within 18" to combustible construction). UL Blanket Wrap \_\_\_One Hour Enclosure \_\_\_.
- Verify that no other building system are venting into hood. \_\_\_Yes \_\_\_No \_\_\_what
- Provide the size and placement of a type K fire extinguisher \_\_\_\_\_
- Show with a drawing the location of the roof or wall mounted exterior fan (fan must be listed for kitchen service) \_\_\_Yes\_\_\_No
- Clearance to combustible construction of roof/ceiling to duct/hood is provided. \_\_\_Yes\_\_\_No