Commercial Kitchen Hood and Other Suppression Plan Requirements

Complete plan submittals required for review/approval; all others will be returned
Each box must be checked off for acknowledgment

☐ Location information
☐ Applicant information
☐ Cut sheets submitted
☐ Equipment layout (sketch: equipment under hood and manual pull location)
☐ UL 300
☐ Wet system – how many gallons for suppression? ________________________________
☐ Is this a dry chemical system? Circle: Yes or No
☐ How many flows is this system designed for? ________________________________
☐ How many flows is this system using? ___________________________________
☐ 6” overhang/overlap hood requirement met
☐ 12” separation / splash guard where required
☐ An approved method shall be provided that will ensure that the appliance is returned to
an approved design location
☐ Sequence of operation indicated on plans:
  o Tied into the building fire alarm system (where equipped). If no fire alarm is on
    site local horn/strobes shall be installed in the kitchen and dining area
  o Exhaust air ON when the suppression system is activated
  o Make-up air OFF when the suppression system is activated (fire damper)
  o All gas shuts OFF when the suppression system is activated
  o All electric under hood (including hood lights) shuts OFF when the suppression
    system is activated

System shall pass pretest 100% prior to scheduling inspection

Acceptance test will be required upon completion of install. Failed test will require a re-
inspection and a $150.00 re-inspection fee (Reference O-07-107) to be paid prior to scheduling
the next inspection.

Check with The Building and Health Department for their requirements.

Applicant Signature __________________________ Date ____________

Office use: Permit # ________________
☐ Revisions required
☐ Plans approved

rev April 2020