



Permitting and Inspections Department  
Michael A. Russell, MS, Director

### Commercial Hood/Exhaust Application and Checklist

Please complete and submit the following for a Commercial Hood/Exhaust System permit:

- Commercial Hood/Exhaust Application
- General Building Permit Application
- Construction documents that demonstrate compliance

**Type of System:**  Type I (fryers, grills, broilers, ovens or woks)     Type II (steamers and other non-grease producing appliances)

**Type of Materials**

Is the hood stainless steel?  Yes     No    If other, what type? \_\_\_\_\_

Is the duct work stainless steel?  Yes     No    If other, what type? None. Recirculating Hood

Thickness of the steel for the hood? UL300A    Thickness of the duct for the hood? None

Type of hood and duct supports? Metal Rod, and Anchor System

Type of seams? Continuous Bent / Spot Welded

Grease gutters provided?  Yes     No

Hood clearance reduction to combustibles design /specs? None

Duct clearance reduction to combustibles design /specs? NA

Vibration isolation system: NA

Air velocity with the duct system: NA

Grease accumulation prevention system: Removable Washable Filters / Grease Collection Tray

Cleanouts: NA    Grease duct enclosure: NA

Exhaust termination:     Roof     Wall

Fire suppression system: Auto/Manual/Audible Alarm/Auxiliary Panel Output/ Sure-Guard

Exhaust fan mounting and clearance from the roof/wall or combustibles: NA

Exhaust fan distance from:

Property lines: NA    Other vents or openings: NA    Adjacent buildings: NA

Height above adjoining grade: NA

**Hood Specs**

Style of hood: Recirculating    Capacity of hood – CFM (cubic feet per minute): 500

Type of filter: \_\_\_\_\_    Height of filter (above nearest cooking surface): \_\_\_\_\_

Make up air system description and capacity:

NA