

## **Commercial Kitchen Hood System Permits**

Any commercial cooking that produces grease-laden vapors must be performed beneath an approved hood system that includes fire suppression capabilities. Installation or modification of any commercial kitchen hood systems require an FRFR permit submittal and plan review.

Commercial kitchen hood systems must meet the following requirements:

- Comply with NFPA 13, NFPA 17, UL300 standards, as well as adopted International Fire Code, International Building Code, International Mechanical Code and any applicable local amendments and rules
- Design plans must show interconnection for fuel supply and electrical shut-off, ventilation control, damper control, and associated ducting system
- All commercial kitchen hood systems must be electronically monitored by an approved fire alarm system as a dedicated zone
- Appropriate Class K portable fire extinguisher properly mounted within 30 feet of the cooking location
- A manual system actuator must be provided at least 10 feet, and no more than 20 feet, from the cooking location

Information included with the permit submittal will include the following:

- Copy of contractor's State license/registration
- Copies of license/registration for all installers who will be working on the project
- Completed FRFR Kitchen Hood System Permit application with correct project address and valuation
- Two (2) complete sets of plans (minimum 1/8" scale) – electronic plans are acceptable
- PE or NICET Level III stamp on all plans
- Minimum of one (1) set of material cut sheets

Payment of applicable FRFR Permit fees is due at the time the final set of approved plans is picked up by the contractor.