

REQUIREMENTS FOR HOOD PLANS

Plans shall include:

1. Name, address and phone number of the hood manufacturer, hood designer and food facility owner.
2. Plan view of the equipment covered by the outline of the hood, exhaust and make-up air ducts, exhaust and make-up air fans on the roof, location of make-up air diffusers on the ceiling. Specify all dimensions of hoods, equipment, ducts and clearances around equipment and walls. Provide the make and model number of equipment and fans.
3. Front and side elevations of hood showing cooking equipment and high temperature warewasher(s), hood overhang, duct elbows and fans.
4. Type and gauge of metal used in hoods and ducts. (Note: Galvanized or painted hoods are not acceptable). Specify if hood is Type I, Type II, UL Listed, non-canopy, compensating, etc.
5. Submit one set of cut-sheets (manufacturers' specification sheets) for:
Cooking equipment, Exhaust & Make-Up Air fans, UL Listing Card for hood system (if applicable), hood grease filters.
6. Plans must conform to California Mechanical Code.

