City of Decatur Fire & Rescue Services

Fire Marshal's	Commercial Cooking Operations – NFPA 96 Hood ¹ (2012)		
Office			
W DE DECATION	Job Name:		
FIRE/RESCUE	Address:Bldg:Suite:		
A Con	City:Zip:		
	Applicant Name:Phone:		
	Email:		
	GENERAL INFORMATION:		
EST. 1909	Company Name: Permit Number:		
Diam Davisor	Contact Email: Phone:		
Plan Review	Company Address:		
	Copy of Plans in PDF on CD Y N		
	✓ = Pass, X = Fail, NA = Not applicable		
	I-inclusive list - Plans must meet all NFPA requirements. Please refer to chapt		
3-3 Rules and Regulations of the Safety Fire Commissioner regarding what edition of specific codes City of			
Decatur is using. An explanation of all requirements is available upon request. Provide contact information for person responsible for completing the hood plan review form below:			
	Tor completing the hood plan review form below.		
Name:	Phone number: Date:		
	b depict hood and duct system as it will be installed (Shop Drawings). The p		
	age of the roof or a roof plan, with markings showing were the exhaust fans,		
	operty lines, and air intakes are located.		
COMMERCIAL SYSTE			
1) Mechanical contractor shall submit plans.			
2) Wall details showing construction of wall behind hood detailed on plans.3) Hood height and ceiling height detailed on plans with ceiling to hood interface shown.			
4) Hood system components are to be separated 18" from combustible material, 3" from limited			
combustible material, 0" from non-combustible material or as detailed in listing. [4.2]			
a. Clearance reductions provided. [4.2.3]			
5) Protection provided on the wall from the bottom of the hood to the floor, or to the top of the			
non-combustible material extending to the floor. [4.2.4.3]			
6) Hood constructed of steel $\geq 0.043''$ (18 gauge) steel, $\geq 0.037''$ (20 gauge) stainless steel, or as			
listed. [5.1.1]*			
COMMERCIAL SYSTE			
/	hown from the hood to exhaust location.		
	t pass through fire walls. [7.1.1]		
	Ind directly to the exterior of the building [7.1.2] t be interconnected with any other building ventilation or exhaust systems.		
[7.1.3]	t be interconnected with any other building ventilation of exhaust systems.		
	ded at the sides or tops of the duct, at changes in direction, and on every		
	ry is not provided. [7.3.1, 7.4.2.2] Unless access is provided from the		
	ischarge. [7.3.3]		
,	8) Ducts are to be separated 18" from combustible material, 3" from limited combustible		
	material, 0" from non-combustible material or as detailed in listing. [7.2]		
9) Clearance from duct or exhaust fan to interior surface of enclosure of combustible construction $\geq 18^{"}$, enclosure of noncombustible or limited-combustible construction $\geq 6^{"}$. [7.7.2.2]			
10) Ducts are to be constructed of carbon steel $\geq 0.054''$ (16 gauge) thickness or $\geq 0.043''$ (18			
gauge) thick stainless steel. [7.5.1]*			
11) Note on plans: Butt welded joints shall not be permitted. [7.5.5.2]			
12) Exterior installations are to be separated 18" from combustible material, 3" from limited			
	0" from non-combustible material or as detailed in listing. [7.6.3]*		
	13) Duct enclosures are to have a fire resistance rating equal to the barrier being penetrated, where breaching fire barriers. [7.7.1]		
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14) Duct enclosures in buildings < 4 stories in height are to be rated 1-hour minimum, \geq 4		
stories 2-hours minimum. [7.2.2.1]		
15) Openings in duct enclosure walls are protected by listed fire door assemblies with proper ratings [7.7.4.1]		
16) Multiple ducts in a single enclosure not permitted w/out AHJ approval. [7.7]		
COMMERCIAL SYSTEM – ROOFTOP TERMINATIONS		
17) Exhaust discharge shown with a minimum 10' horizontal clearance from outlet to adjacent		
buildings, property lines, and air intakes.(Plan to include dimensions) [7.8.2.1(1)]		
18) Exhaust discharge shown with a minimum 5' horizontal clearance from outlet (fan housing) to any combustible structure.(Plan to include dimensions) [7.8.2.1(2)]		
19) Show location of exhaust and all air intakes. Maintain a vertical separation of 3' when any air intakes within 10' of exhaust outlet. (Plan to include dimensions) [7.8.2.1(3)]		
20) Grease collection device provided. [7.8.2.1(4)(5)(6)(7)]		
21) A hinged upblast fan supplied with flexible weatherproof electrical cable and hold-open retainer, listed for the use, when: [7.8.2.1(8)]		
 Fan attaches to the ductwork, that is a minimum 18" away from any roof surface, including roofing materials ran up the curbing.(Plan to include dimensions) 		
 Fan discharges at a minimum 40" from roof surface, including roofing materials ran up the curbing.(Plan to include dimensions) 		
COMMERCIAL SYSTEM – WALL TERMINATIONS		
22) Terminates through non-combustible wall with minimum 10' clearance from outlet to adjacent buildings, property lines, grade levels, combustible construction, electrical equipment or		
lines, and closest point of any air intake or operable door or window below the plane of exhaust termination. [7.8.3(1)]		
23) Fan hinged with hold open retainer and supplied with flexible weatherproof electrical cable,		
listed for the use, supplied with a grease collection device. [7.8.3(7)]		
COMMERCIAL SYSTEM – AIR FLOW		
24) Aim Vale site through the dust detailed to not be less them EOO fact new minute. EO 2.1.11 *		
24) Air Velocity through the duct detailed to not be less than 500 feet per minute. [8.2.1.1]*		
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Notes:_____

Reviewer:_____ Date:_____