



PLAN REVIEW – COMMERCIAL KITCHEN HOODS

When only drawings for a commercial kitchen hood system are submitted for plan check, they will be checked for compliance with Chapter 5, Part II of the County of Los Angeles Mechanical Code (LACMC).

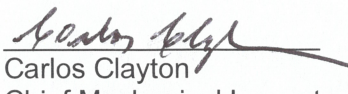
Plan check and plan check fees will be waived when the permittee desires a permit to add a fire protection system only to an existing hood system. The permit should be marked "Existing Commercial Kitchen Hood" "Fire Protection Only." Such systems must be inspected and approved by the Fire Department before the permit is signed off by this Division.

Type I hoods shall be installed at or above commercial-type deep-fat fryers, broilers, grills, hot-top ranges, ovens, barbecues, rotisseries, and similar equipment that emits smoke or grease in a food-processing establishment.

Type II hoods shall be installed above equipment and dishwashers that generate steam, heat, or products of combustion, and where grease or smoke is not present.

Establishments with new or replaced food-processing appliances shall submit plans to the Mechanical Section for review of compliance with Chapter 5, Part II of the LACMC.

Supersedes MCM 112.1(II) (04/01/2003)


Carlos Clayton
Chief Mechanical Inspector