



Homestead Borough
221 East Seventh Avenue
Homestead, PA 15120

Phone: (412) 461-1340 Fax: (412) 461-4057

COMMERCIAL COOKING HOOD PERMIT APPLICATION

PROPERTY INFORMATION

Property Address: _____ Space Number: _____
Tenant: _____ Zoning District: _____ Ward: _____
Owners Name: _____ Parcel ID: _____ - _____ - _____
Address: _____ Phone: () _____
City: _____ State: _____ Zip Code: _____ Fax: () _____

REGISTERED DESIGN PROFESSIONAL

Name: _____ State Registration Number: _____
Address: _____ Phone: () _____
City: _____ State: _____ Zip Code: _____ Fax: () _____
Date drawings prepared: _____ Signature: _____

CONTRACTOR INFORMATION

Name: _____ Phone: () _____ Fax: () _____
Address: _____ State: _____ Zip Code: _____

ESTIMATED COST OF WORK: \$ _____

Date of application: _____ Signature: _____

HOOD INFORMATION

Designation of hood on the drawings (hood #1, etc.): _____

Type 1: _____ Type 2: _____ Length: _____ Height: _____

Hood Material: _____ Gage (thickness): _____

Clearance to combustible framing members: _____ Mounting height: _____

Does any portion of the hood penetrate a ceiling, wall or furred space? Yes: [] No: []

Distance between the lowest edge of grease filters and cooking surface: _____

Distance hood overhangs cooking surface: Front: _____ Rear: _____ Left: _____ Right: _____

Vertical distance between lip of hood and cooking surface: _____

Calculate the required minimum amount of air exhausted using one of the formulas below.

$Q = 100PD$, for high-temperature appliances or $50PD$, for medium or low-temperature.

D = Distance in feet between the lower lip of the hood and cooking surface.

P = That part of the perimeter of the hood that is open, in feet.

Q = Quantity of air, in cubic feet per minute.

Perimeter: _____ X Distance: _____ X Quantity: 50 or 100 = _____ cfm

Quantity of makeup air from outdoors: _____ cfm. Temperature of makeup air: _____ °F

Type of suppression system: _____ **(SEPARATE PERMIT REQUIRED)**

Distance of manual pull from cooking hood: _____ feet Height of pull: _____ feet

Does activation of the suppression system shut down the gas and electric under the hood: Yes: [] No: []

EXHAUST DUCT

Duct material: _____ Gage: _____ Type of joints: _____

Rectangular dimensions: _____ inches X _____ inches Round diameter: _____ inches

Total length of duct between hood and exhaust: _____ feet Vertical: _____ feet Horizontal: _____ feet

Slope of horizontal sections: _____ inch per foot or _____ % slope

Duct systems clearance to combustible construction (including gypsum wallboard) _____ inches.

Number of cleanouts: _____ Size: _____ inches X _____ inches. Spacing: _____ feet

Show calculated air velocity within the duct enclosure using the formula below:

CFM: _____ / Duct Area: _____ Sq. Ft. = Velocity: _____ fpm

Does the duct penetrate a ceiling, wall or floor? Yes: [] No: [] If yes, check the method of enclosure used below:

A 2-hour rated shaft [] A listed through-penetration fire stop system []

Location of the exhaust fan: Rooftop: [] Exterior Wall: [] Exhaust capacity: _____ cfm.

For roof exhaust systems:

Clearance above roof surface: _____ inches Distance to roof's edge: _____ feet

Parapet walls, not higher than fan discharge: _____ feet

For all exhaust terminations:

Distance to lot line: _____ feet Distance to other buildings: _____ feet

Distance to any air intake opening: _____ feet

For exterior wall terminations:

Height above finished grade: _____ feet

How is the exhaust fan interlocked with fuel fired appliances, so as to prevent their operation, unless the fan is running?

*** PLEASE NOTE THAT A SEPARATE FIRE SUPPRESSION PERMIT WILL BE REQUIRED FOR TYPE I HOOD SYSTEMS**

FEE SCHEDULE

Type I and/or Type II Hood System Fee Up to \$1,000.00 of Total Installation Cost	\$250.00
For Each Additional \$1,000.00 up to \$1,000,000.00	ADD \$17.00 per \$1,000.00
For Each Additional \$1,000.00 over \$1,000,000.00	ADD \$7.50 per \$1,000.00
PA UCC Fee	\$4.50
Plan Review Fee	\$
Scanning Fee- \$2.25 per page or drawing	\$
Document Storage Fee- \$1.75 per page or drawing	\$
TOTAL OF ALL FEES	\$

(FOR BOROUGH USE ONLY)

HVAC Permit No. _____

Invoice No. _____

Check No. _____

Approved by: _____ Date: _____

Building Code Official

COMMERCIAL COOKING HOOD REQUIREMENTS

The following information is provided for contractors wishing to obtain a permit for the installation of commercial cooking hoods and exhaust systems. It is important to remember that these permits are issued for an entire system (exhaust hood, exhaust ducts, exhaust fans, suppression system and make-up air equipment) not individual components. A commercial cooking hood permit must be issued by the Building Code Official prior to the start of any such work.

Please note the following requirements prior to submitting the application and drawings to Homestead Borough for their review and approval:

- A commercial cooking hood permit application must be completed and signed by the design professional. A separate application is required for **each** hood being installed.
- A commercial cooking hood permit application must be filled out in its entirety and signed by the contractor. All drawings and supporting documentation is then submitted electronically to the commercial plan's examiner through Code.sys Code Consulting, Inc. submission portal at <https://sharepoint.code-sys.com:4444/requestproject>
- If there are any corrections noted during plan review, the design professional will be notified, and no permit will be issued until such time as the revisions are submitted and approved. You will be contacted to pick up your permit or it can be mailed to you after the Building Code Official grants municipal approval.
- All drawings submitted for permit must contain, at a minimum, the following information and details, based on the **2018 edition of The International Mechanical Code**.
 - A kitchen plan view, showing the hood (with dimensions) and all of the cooking equipment located under the hood, the location of the hood's fire suppression system and any required manual actuation devices (pulls).
 - A detail view showing the canopy's overhang of the cooking surfaces, the location of the grease filters and their distance to the cooking surface.
 - Specification of the material used for the hood and ductwork, including the type of joints.
 - Clearances of the hood and ductwork to any other building element must be clearly shown.
 - All ducts which penetrate a ceiling, wall or floor, must be enclosed in a shaft assembly and full details of this shaft must be provided. If the shaft enclosure exception is being used, full details of the firestop system must be provided. This requirement applies to all penetrations, whether or not the element penetrated has a fireresistance rating.
 - Details of the suppression system's interconnection with all gas and electric supplies are required.
 - For fuel fired equipment, details of the interconnection between exhaust system and fuel supply must be clearly shown.
 - Clean out location must be clearly shown.
 - All applications involving vent termination through an exterior wall are required to show the location of the exhaust terminal, with scaled dimensions to the adjacent property line, adjacent building(s) and any other window, door or intake opening.
 - Applications involving terminations above the roof need to show the terminal location with clearances above the roof surface, distance to the roof's edge, and clearance to any other rooftop equipment. These requirements shall also apply to the location of any make up air equipment.
 - Drawings must also include the following calculations with all variables shown: 1) the hoods required capacity; 2) the designed air velocity within the duct system.
 - Wall details are required for all canopy hoods showing the connection to the wall and clearances to all combustibles.