



**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	\$210.00
For Each Additional \$1,000.00 up to \$1,000,000.00	<b>ADD</b> \$15.00 per \$1,000.00
For Each Additional \$1,000.00 over \$1,000,000.00	<b>ADD</b> \$7.00 per \$1,000.00
PA UCC Fee	\$4.50
Plan Review Fee	\$
Scanning Fee- \$2.00 per page or drawing	\$
Document Storage Fee- \$1.50 per page or drawing	\$
<b>TOTAL OF ALL FEES</b>	<b>\$</b>

**(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.
- The application is then submitted to Homestead Borough along with three (3) complete sets of sealed (by a registered design professional, licensed in the Commonwealth of Pennsylvania) construction documents, contractor's proof of liability and worker's compensation insurance, and a check for the correct permit fee. In addition to this amount, you must add the PA UCC fee of \$4.50 for each hood permit.
- 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 **2015 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 fire-resistance 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.