

HOOD & DUCT SYSTEMS PLAN REVIEW *Checklist*



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The following are the minimum requirements needed for submittal of hood and duct suppression systems to be reviewed for approval.

- ☐ 1. One set of plans drawn to 1/4" or 1/8" scale.
- ☐ 2. Building floor plans showing the entire system location and the nearest exit way or door.
- ☐ 3. Label and dimension hood and duct and all appliances under the hood.
- ☐ 4. Show location of suppression heads and accessibility, if needed.
- ☐ 5. Include drawing of line detection system with fusible links in place.
- ☐ 6. Include diagram of appliance disconnects and their locations.
- ☐ 7. Provide or show information for make-up air and how hood will remain in operation while cooking is in progress.
- ☐ 8. Provide information cut sheets for all components of the system, i.e. control box (head), extinguishing agent, sprinkler heads, gas shut-off valves, switches, manual pull station, etc.
- ☐ 9. All new or remodeled projects shall have a Type "K" (wet chemical) portable fire extinguisher within 30' feet of the cooking line.
- ☐ 10. Inspection and final trip testing will not be performed until the Building Official has approved the duct installation and shaft construction above the hood. A separate mechanical permit is required from the Building Department for hood installation.
- ☐ 11. The final inspection and trip test shall include activation of the building's fire alarm system, if applicable.

For questions please call the Fire Code Official at 253.460.5439.

Please note: Fire inspections are performed on Tuesdays and Wednesdays, or by prearranged appointment with Fire Code Official. Call 253.460.2540 to schedule an inspection.