**Commercial Kitchen Ventilation Hoods and Hood Suppression Systems**

**Requirements**

All cooking equipment located within commercial buildings shall be provided with ventilation hoods and hood suppression systems in accordance with the following:

NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
NFPA 17A Standard for Wet Chemical Extinguishing Systems
Underwriter Laboratories (U.L.) Standard 300
NFPA 72 National Fire Alarm Code

**Submittals**

Submittals to the Fire Department are required on all new commercial kitchen hoods and hood suppression systems and alterations to existing fire hood suppression systems.
Existing hood suppression systems shall be evaluated by a licensed contractor whenever the cooking equipment located under the hood is changed or re-arranged.
Submittals are not required for routine maintenance or testing of systems provided no changes or alterations are being performed.
Submittals should include:

Hood materials and gauges.
Ventilation and make-up air ducting.
Cleanout points.
Manufacturer's specifications sheets on all equipment and chemicals.
Isometric pipe drawings.
Wet chemical discharge points and heights above cooking surfaces.
Location of manual discharge.

**Alarms**

The hood suppression system shall be monitored by the building fire alarm system and zoned separately.

**Fees**

All fees for plan reviews and inspections are collected at the time the building permit is issued. Separate fees are not collected for alarm and hood reviews and inspections.

**Testing**

An acceptance trip test of each hood suppression system is required to be witnessed by the Fire Department.
Tests must be scheduled at least 24 hours in advance by calling 630-232-2530.
Appliances shall be in position and operational prior to the test.
The alarm monitoring shall be connected and the fire alarm system ready for testing also.