



**SUPPLEMENTAL CORRECTION SHEET  
FOR TYPE-I KITCHEN HOODS  
2014 LAMC & 2013 TITLE 24 PART 6**

This is intended to provide uniform application of the codes by the plan check staff and to help the public apply the codes correctly.

**Plan Check/PCIS Application No.:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Job Address:** \_\_\_\_\_

**Applicant Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**City/State/Zip:** \_\_\_\_\_ **E-mail:** \_\_\_\_\_

**Plan Check Engineer:** \_\_\_\_\_

(Print first/last name)

**Telephone:** \_\_\_\_\_ **E-mail:** *firstname.lastname@lacity.org*

**Your feedback is important; please visit our website to complete a Customer Survey at [www.ladbs.org/LADBSWeb/customer-survey.jsf](http://www.ladbs.org/LADBSWeb/customer-survey.jsf).**

Your plans have been examined and the issuance of a permit is withheld for the reasons set forth. The approval of plans and specifications does not permit the violation of any section of the Code, or other local ordinance or state law.

**INSTRUCTIONS:**

- Corrections with circled item numbers apply to this plan check.
- Additional corrections are at the end of the list.
- Incomplete or non-legible drawings or calculations will not be accepted.
- Incorporate all comments as marked on the checked set of plans and calculations and this correction sheet.
- For each correction indicate the sheet number and detail or note number on the plans where the corrections are made.
- **WHEN YOU HAVE COMPLIED ALL THE CORRECTIONS, PHONE OR EMAIL THE PLAN CHECK ENGINEER TO MAKE AN APPOINTMENT FOR VERIFICATIONS**
- **PLEASE BRING THE MARKED UP PLANS AND THE CORRECTIONS SHEET TO THE VERIFICATION APPOINTMENT**

**SEE MARKED UP PLANS FOR CLARIFICATIONS OF CORRECTIONS.**

1. Plans shall bear the license number and signature of an architect, engineer or contractor licensed in the appropriate discipline. (Chap. 7, Div. 3, Business and Professional Code, Art. 2, Sec. 6735.4 & LAMC 112.2(8))
2. Show job address on plans. (LAMC 112.3.1.2)
3. Plans shall be clearly legible, and at a scale no smaller than 1/8 inch per foot. (LAMC 112.2(4))
4. Provide kitchen lay out plans showing location of hoods, ducts, shafts, make-up air. (LAMC 112.3(1)(A),(B),(C),(K))
5. Provide roof plans showing the location of the kitchen exhaust blower, property line and any openings into the building. (LAMC 510.8.1)
6. Provide elevations showing finished floor, cooking equipment, grease exhaust hood, distance between cooking equipment and grease filters, overhang, finished ceiling, flushing, fire-rated shaft, clearance between duct and shaft, cleanouts, slope of horizontal ducts, roof, blower, diverter, distance of outlet termination above roof. In compensating hoods, show also make-up air duct and factory built-in fire damper. (LAMC 112.3(1)(K); 112.3(2); 507.2; 508.1; 508.2; 508.5; 508.5.4; 509.2; 510.1.4; 510.2; 510.3; 510.7.1; 510.7.2; 510.7.3; 510.8.2)
7. Please note that general specifications in lieu of the actual sectional elevation views are not acceptable. (LAMC 112.3)
8. Exhaust outlets serving grease duct systems shall terminate above the roof surface, 10 feet from property line, 10 feet from air intake openings and 10 feet above adjoining grade. Base of fan shall be 40 inches above roof surface. (LAMC 510.8.1)
9. Provide an elevation to scale showing that the termination of the grease exhaust duct complies with Section 510.8.2. (LAMC 510.8.2)
10. Show sizes, gauges, and materials of all ducts and hoods. (LAMC 508.1.1; 510.5.1)
11. Each exhaust outlet within a hood shall serve not more than a 12-foot section of unlisted hood. (LAMC 508.9)
12. Specify on plan make, model, HP, cfm and static pressure rating of fans used. (LAMC 112.3(2); LAMC 511.0)
13. Specify on plan make, model, size, free area and number of filters used. (LAMC 509.1; LAMC 509.2.3)
14. Provide product literature for the filters showing the size, free area and friction loss, and listing. (LAMC 112.2(5); LAMC 509.1)
15. Duct system shall have a slope not less than 1/4 inch per linear foot toward the hood or toward an approved grease reservoir. When horizontal ducts exceed 75 feet in length, the slope shall not be less than 1 inch per linear foot. (LAMC 510.1.3)
16. Duct enclosures from the point of ceiling, wall or floor penetration shall be at least 1 hr. fire-rated, except it shall be 2 hr. fire-rated in buildings four stories or more. (LAMC 510.7; 510.7.1; 510.7.1.2)
17. The duct enclosure shall be sealed around the duct at the point of penetration. (LAMC 510.7)
18. A clearance of at least 6 inches and not more than 18 inches shall be maintained between duct and enclosure. (LAMC 507.1.3)
19. Exposed grease duct/hood systems serving a Type I hood shall have a clearance from unprotected combustible construction of at least 18 inches. Clearance may be reduced to not less than 3 inches when the combustible construction is protected with material required for one-hour fire-resistive construction. (LAMC 507.2)

20. Provide product literature for the grease exhaust blower and the make-up air fan, showing cfm, static pressures, and, if required, listing. (LAMC 112.2(5); 112.3(1)(D); 511.0) ventless hood is listed in accordance with EPA 202 for reduced emissions, and operates with a total airflow of 500 cfm. (LAMC 508.1 Exception 1)
21. List the type of cooking equipment on plans. (LAMC 112.3(1)(K); 508.4.1) 33. Provide product literature for the recirculating hood showing it is listed to UL 710B. (LAMC 508.1 Exception 2; 516.2.2)
22. Provide product literature for the cooking equipment showing that it is listed. (LAMC 515.1) 34. Fire protection shall be provided in recirculating hoods. (LAMC 516.2.3)
23. Provide calculations for sizing exhaust fans and make-up air units. Calculations shall show that the fan is capable of providing the minimum required volume of air. (LAMC 508.4) 35. The fire-extinguishing system shall be interconnected to the fuel or current supply so that the fuel or current is automatically shut off to all equipment under the hood when the system is actuated. (LAMC 513.4)
24. Since the total kitchen exhaust flow rates are greater than 5000 cfm, install listed hoods that do not exceed the flow rates in Table 140.9-A of Title 24, Part 6. (Title 24, Part 6 140.9(b)1A; LAMC 508.4.1 Exception) 36. The exhaust and make-up air systems shall be connected by electrical interlock switch. (LAMC 511.3)
25. Show compliance with Section 140.9(b)2B of Title 24, Part 6. (Title 24, Part 6 140.0(c)) 37. Provide clearance from the Health Department. (LAMC 112.3(1)(K)(2))
26. In lieu of the two above items, you can provide an energy budget to show compliance with Title 24, Part 6. (Title 24, Part 6 140.0(c)) 38. Provide clearance from the South Coast Air Quality Management District. (LAMC 112.3 (1)(K)(3))
27. Air velocity within the duct system shall be not less than 500 feet per minute and shall not exceed 2,500 ft/min. (LAMC 511.2) 39. Provide access openings for cleaning, maintenance, and inspection. (LAMC 510.3)
28. Provide make-up air. (LAMC 511.3) 40. Type-I Hoods for use over solid-fuel cooking equipment shall be provided with separate exhaust systems. (LAMC 517.3.1)
29. Provide product literature for the compensating hood. The equipment shall be listed. (LAMC 112.2) 41. Wall termination of solid-fuel exhaust is prohibited. (LAMC 514.4.2)
30. Compensating hoods shall draw not less than 20% of the required airflow from the kitchen. (LAMC 511.4) 42. Provide product literature showing that the solid-fuel cooking equipment is required to have a natural draft. (LAMC 517.1.1)
31. Provide product literature for the ventless/recirculating hood. (LAMC 112.2) 43. Provide a spark arrester for the solid-fuel cooking equipment. (LAMC 517.5.1)
32. Provide product literature showing that the 44. Provide make-up air for the solid-fuel cooking equipment. (LAMC 517.16.1)

45. Provide calculations showing that the solid-fuel cooking appliance is not installed in a confined space as defined in Section 205.0. (LAMC 205.0; 517.2.1)

46. Indicate on plans what provisions have been made for fire protection in the hood and in the duct. (LAMC 112.3(1)(K)(1); 513.1; 513.1.1; 513.2)

**ADDITIONAL CORRECTIONS****CODE SECTION**





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CODE SECTION
