



SUPPLEMENTAL CORRECTION SHEET FOR TYPE I AND II KITCHEN SYSTEMS 2023 LAMC

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

Section: Mechanical Plan Check

Plan Check/PCIS Application No.: _____ Date: _____

Job Address: _____

Applicant Name: _____

Address: _____ Phone: _____

City/State/Zip: _____ E-mail: _____

Plan Check Engineer: _____

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.

If you have any questions or need clarification on any plan check matters, please contact a plan check supervisor or call our Customer Hotline at (213) 482-0056.

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 WITH ALL CORRECTIONS, CALL OR EMAIL THE PLAN CHECK ENGINEER TO MAKE AN APPOINTMENT FOR VERIFICATION**
- **PLEASE BRING THE MARKED UP PLANS AND THE CORRECTIONS SHEET TO THE VERIFICATION APPOINTMENT**

SEE MARKED UP PLANS FOR CLARIFICATIONS OF CORRECTIONS.

As a covered entity under Title II of the Americans with Disabilities Act, the City of Los Angeles does not discriminate on the basis of disability and, upon request will provide reasonable accommodation to ensure equal access to its programs, services and activities.

TYPE I KITCHEN EXHAUST SYSTEMS

CLEARANCES

1. Provide clearance from the Health Department. (LAMC 112.3(1)(K)(2))
2. Provide clearance from the South Coast Air Quality Management District. (LAMC 112.3(1)(K)(3))

NOTES ON PLANS

3. Fire protection shall be provided in recirculating hoods. (LAMC 516.2.3)
4. 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 112.3(1)(K)(1); 513.4)
5. 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)
6. Plans shall bear the license number and signature of an architect, engineer or contractor licensed in the appropriate discipline. (LAMC 112.2(8); Chap. 7, Div. 3, Business and Professional Code, Art. 2, Sec. 6735.4)
7. Show job address in each sheet of the plans. (LAMC 112.3(2))
8. Add the following Note onto the Plans: "All new buildings are required to be All-Electric. There shall be no combustion equipment, plumbing for combustion equipment, gas piping, or fuel gas serving any use including, but not limited to, space heating (including fireplaces), water heating (including pools and spas), cooking appliances (including barbeques), and clothes drying, within the building or building property lines, and instead uses electricity as the sole source of energy for all lighting, appliances and/or equipment, including, but not limited to, space heating, water heating, cooking appliances, and drying appliances". (LA City Ordinance 187714)
9. Exception to the previous correction: "Cooking equipment contained within kitchens located in a public use area, as defined in the California Building Code

Chapter 2, such as restaurants, commissaries, and cafeterias provided the electrical infrastructure is installed in accordance with Section 99.05.106.14.1."

PLAN DETAILS

10. Plans shall be clearly legible, and at a scale no smaller than 1/8 inch per foot. (LAMC 112.2(4))
11. Provide kitchen lay out plans showing location of hoods, shafts, exhaust and make-up air ducts, (LAMC 112.3(1)(A), (B), (C), (F), (J), (K))
12. Provide roof plans showing the location of the kitchen exhaust blower, make-up air unit, property line and any openings into the building. (LAMC 510.9.1)
13. 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); 508.1; 508.5.1; 509.2; 510.2; 510.7.1; 510.7.2; 510.7.3; 510.8.2)
14. Please note that general specifications in lieu of the actual sectional elevation views are not acceptable. (LAMC 112.3(2))
15. Exhaust outlets serving grease duct systems terminating above the roof surface shall terminate 10 feet from property line, 10 feet from air intake openings, 10 feet from adjacent buildings, 3 feet above any air intake within 3 feet horizontal distance, 5 feet horizontally from combustible structure. Base of fan shall be 40 inches above roof surface. (LAMC 510.9.1)
16. Exhaust outlets serving grease duct systems terminating on walls shall comply with Section 510.9.2. Provide an elevation to scale showing the termination of the grease exhaust system. (LAMC 510.9.2)
17. Show sizes, gauges, and materials of all ducts and hoods. (LAMC 508.3; 510.4, 510.5.1)

18. Each exhaust outlet within a hood shall serve not more than a 12-foot section of unlisted hood. (LAMC 508.7)
19. Specify on plan make, model, HP, cfm and static pressure rating of fans used. (LAMC 112.3(1)(D), (H); 112.3(2))
20. Specify on the plans the make model, size and free area, and number of filters used. (LAMC 509.1; 509.2.3; 511.2 .2.1)
21. Provide product literature for the filters showing the size, free area, friction loss, and listing. (LAMC 112.3(1)(G) and (2); LAMC 509.1; 509.2.3)
22. 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)
23. 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; 510.7.2)
24. The duct enclosure shall be sealed around the duct at the point of penetration. (LAMC 510.7)
25. Multiple ducts are not allowed in a single enclosure. (LAMC 510.7.8)
26. A clearance of at least 6 inches shall be maintained between duct and enclosure. (LAMC 510.7.3)
27. Exposed grease duct/hood systems serving a Type I hood shall have a clearance from combustible materials of at least 18 inches. Clearance may be to not less than 3 inches from limited combustible. Clearance may be 0 (zero) inches from noncombustible materials. (LAMC 507.4)
28. Provide product literature for the grease exhaust blower and the make-up air fan, showing cfm, static pressures, and, if required, listing. (LAMC 112.3(1)(D), (H) and (2))
29. Provide product literature for the compensating hood. The equipment shall be listed. (LAMC 112.2(D))
30. List the type of cooking equipment on plans. (LAMC 112.3(1)(K); 508.5.1)
31. Provide product literature for the cooking equipment showing that it is listed by a City of Los Angeles recognized listing agency (LAMC 301.2; 302.1;515.1)
32. Provide make-up air. (LAMC 511.3)
33. Provide product literature for the ventless hood. The ventless hood shall be listed (LAMC 112.2 (D);112.3(H) and (2); 302.1)
34. Provide product literature showing that the cooking appliance has been tested in accordance with UL 710B for reduced emissions where the grease discharge does not exceed 2.9 E-09 ounces per cubic inch where operated with a total airflow of 500 cfm. (LAMC 508.1 Exception 1)
35. Provide product literature for the recirculating hood showing it is listed to UL 710B. (LAMC 508.1 Exception 2; 516.2.2)
36. Provide access openings for cleaning, maintenance, and inspection. (LAMC 510.3)
37. Type-I Hoods for use over solid-fuel cooking equipment shall be provided with separate exhaust systems. (LAMC 517.3.1)
38. Provide product literature showing that the solid-fuel cooking equipment is required to have a natural draft. (LAMC 517.1.1)
39. Wall termination of solid-fuel exhaust is prohibited. (LAMC 517.4.3)
40. Provide a spark arrester for the solid-fuel cooking equipment. (LAMC 517.1.6; 517.5.1)
41. Provide make-up air for the solid-fuel cooking equipment. (LAMC 517.6.1)
42. The exhaust and make-up air systems shall be connected by electrical interlock switch. (LAMC 511.3)

CALCULATIONS

43. 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 508.5)
44. 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)
45. Provide calculations showing that the makeup air quantity prevents negative

pressures in the commercial cooking area from exceeding 0.2 inches of water column. (LAMC 511.3)

46. 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)

TITLE 24

47. Replacement of air introduced directly into the hood cavity of kitchen exhaust hoods shall not exceed 10 percent of the hood exhaust flow rate. (Title 24, Part 6 140.9(b)1A; LAMC 511.3)
48. 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)1B)
49. Show compliance with Section 140.9(b)2A of Title 24, Part 6. (Title 24, Part 6 140.0(b)2A)
50. Show compliance with Section 140.9(b)2B of Title 24, Part 6. (Title 24, Part 6 140.9(b)2B)
51. In lieu of the above, items 45, 46 and 47 provide an energy budget to show compliance with Title 24, Part 6. (Title 24, Part 6 140.1)

TYPE II KITCHEN EXHAUST SYSTEMS

CLEARANCES

52. Provide clearance from the Health Department. (LAMC 112.3(1)(K)(2))
53. Provide clearance from the South Coast Air Quality Management District. (LAMC 112.3(1)(K)(3))

NOTES ON PLANS

54. Plans shall bear the license number and signature of an architect, engineer or contractor licensed in the appropriate discipline. (LAMC 112.2(8); Chap. 7, Div. 3, Business and Professional Code, Art. 2, Sec. 6735.4)
55. Show job address in each sheet of the plans. (LAMC 112.3(2))

PLAN DETAILS

1. Plans shall be clearly legible, and at a scale no smaller than 1/8 inch per foot. (LAMC 112.2(4))
2. A Type II hood shall be installed above equipment and dishwashers that generate heat, steam, and products of combustion where grease or smoke is not present. (LAMC 519.1)
3. Show on plans that the dishwashing machine is connected to a Type II duct system and exhausted directly to the outdoors. (LAMC 519.1, Exception 1)
4. Provide product literature for the dishwashing machine showing it is listed in accordance with UL 921. Such appliance shall be installed in a space where the HVAC system has been engineered to accommodate the latent and sensible heat load emitted. Such equipment shall be provided with an interlocking device to prevent opening of the appliance prior to completion of its cycle. (LAMC 519.1, Exception 2)
5. List type of cooking equipment on plans. (LAMC 112.3(1)(K))
6. Provide kitchen lay out plans showing location of hoods, shafts, exhaust and make-up ducts, (LAMC 112.3(1)(A), (B), (C), (F), (G), (K))
7. Provide roof plans showing the location of the kitchen exhaust blower, make-up air unit, property line and any openings into the building. (LAMC 519.5)
8. Provide elevations showing the finished floor, equipment under the hood, hood, fire-rated shaft (if required), roof, blower, and distance of the outlet termination above roof. (LAMC 112.3(1)(K); 519.4)
9. Exhaust outlets serving type II kitchen exhaust systems shall terminate not less than 10 feet from property line, and the exhaust flow shall be directed away from the roof surface of the roof, not less than 40 inches. (LAMC 519.5 (1))
10. Horizontal termination shall terminate not less than 10 feet from adjacent buildings, property line, operable openings, and from grade level. (LAMC 519.5 (2))
11. The termination outlet of a type II kitchen exhaust system shall not be directed onto a public way. (LAMC 519.5 (3))

12. Provide make-up air. (LAMC 519.6)
13. Show sizes, gauges, and materials of all ducts and hoods. (LAMC 112.3(1)(B); 112.3(1)(K); 519.4)
14. Specify on plan make, model, HP, cfm and static pressure rating of fans used. (LAMC 112.3(1)(D))
15. Provide product literature for the exhaust blower and the make-up air fan, showing cfm, static pressures, and, if required, UL listing. (LAMC 112.2(5); LAMC 112.3(1)(D); LAMC 511.0)
16. Provide product literature for the cooking equipment showing that it is listed by a City of Los Angeles recognized listing agency. (LAMC 301.2; 302.1; 515.1)
17. 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 519.3)

