

March 26, 2009

Requirements for the Installation of Commercial Kitchen Exhaust and Fire Protection System as per the Building Code, O.Reg. 350/06 made under the Building Code Act 1992, as amended, and NFPA 96 – 2001 Ventilation Control and Fire Protection of Commercial Cooking Operations.

1. Please provide 2 copies of architectural drawing showing the kitchen location in the building.
2. Please provide 2 sets of mechanical and electrical drawing of the kitchen layout, commercial cooking equipment, kitchen hood and exhaust with duct sizes and air velocities (must be 500 fpm or greater).
3. A cross-section of the exhaust is required showing clearances to combustible material and penetrations through fire separations including details of insulation and partitioning if the ductwork is enclosed.
4. Please provide an air balance calculation listing the exhaust flow, the make up air flow supplied by a make-up air unit and the source of additional air to balance the total exhaust.
5. Please provide a calculation for heat loss balance for exhaust and air make-up.
6. The make-up air unit must be interlocked with the kitchen exhaust fan.
7. Please provide 2 copies of plumbing drawing including grease interceptor. This drawing must show underslab drains and connection to the building sanitary main.
8. Rooftop terminations of exhaust system shall be provided with listed grease collection systems that meet NFPA 96.
9. Provide 3 copies of fire extinguishing system drawing for the protection of commercial cooking equipment that meet NFPA 96 and UL300 requirements.
10. Fire department review is required for this permit. Fire Plans Examination phone is (905) 832-8510 extension 8203.
11. York Region Health Department approval is also required. Please contact them at (905) 762-2090, or in person at Health Protection Division, 50 Hitech Road, 2<sup>nd</sup> Floor, Richmond Hill, Ontario L4B 4N7.