

QUESTIONS FOR COMMERCIAL KITCHEN MECHANICAL PLAN REVIEW PLAN REVIEW 12-15-22

1. PLANS FOR KITCHEN PLAN REVIEW SHALL SHOW A GAS PIPING PLAN WITH FOLLOWING ITEMS:
  - A. Distances of the gas lines
  - B. Inputs of gas appliances and sizes of gas line.
  - C. **Both A & B**
2. When a type 1 grease goes to other floors or different rooms must be enclosed in a fire rated chase or listed grease duct enclosure that must run how?
  - A. **From the start of the hood to all the way to the exterior.**
  - B. From the first wall it penetrates to exterior.
  - C. Only the wall and room it penetrates.
3. The minimum kitchen exhaust required even for vent free appliances is what:
  - A. 1 CFM per square foot.
  - B. **.7 CFM per square foot with a minimum of 100 CFM for each appliance.**
  - C. 5 Air changes per hour.
4. The hood label on kitchen hood should list the following:
  - A. The listing agency that certifies the hood.
  - B. The CFM required per linear foot for what type of cooking category is used for.
  - C. **Both A & B**
5. Kitchen exhaust discharge for type I hood must terminate how far from a property line?
  - A. 25 Feet.
  - B. 15 Feet.
  - C. **10 Feet.**
6. If gravity vented appliances are located in the same room as a kitchen hood what must be done with the appliance?
  - A. **Provide an interlock that will prevent the appliance from running when there is a failure of the make-up unit.**
  - B. Elevated 18" off the floor.
  - C. Protected from physical damage.
7. When a kitchen hood is not required for vent free appliances what information must be submitted?
  - A. The address of restaurant.
  - B. The amount of people in the kitchen.
  - C. **Heat gain calculations that show the HVAC equipment can handle the additional loads of equipment.**
8. The temperature of make-up air for kitchen exhaust must be what?
  - A. Within 10 degrees of room air temperature for heating.
  - B. **Within 10 degrees of room air temperature for both heating and cooling.**
  - C. 55 degrees F.
9. Demand controlled ventilation is required for a dining room when:
  - A. When density of room is more than 100 people per 1000 square feet.
  - B. When density of room is more than 50 people per 1000 square feet.
  - C. **When density of room is more than 25 people per 1000 square feet.**
10. An unlisted cooking hood must meet the following:
  - A. **Must comply with sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5. of the mechanical code.**
  - B. Unlisted hoods are not allowed.
  - C. Only allowed on Type II hoods.