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Hood Fire Suppression Checklist

This checklist is for the design, construction and installation of a hood fire suppression system. The submittal must include the following items and show compliance with NFPA 96 and the manufacturer's design manual.

GENERAL REQUIREMENTS:

PERMIT APPLICATION — Apply online at www.PermitGNV.com — Do not upload construction documents to PermitGNV. All construction documents must be submitted to ProjectDox for review, which you will receive access to after the permit application is applied for and paid.
 SUBMITTAL QUALITY – File names must clearly identify the content and/or be named with the sheet number and title. All files must be clear & legible. "Optional" details must be marked off or voided, if not used. All files must be orientated properly w/out requiring further rotation to read. All files must have a 4" x 4" blank area at the top-right corner of the page reserved for City Seal. Drawings must include owner's name & project address. Drawings must be drawn to an approved scale or show the dimensions of all rooms/areas. Drawings must be submitted as individual files. Min. drawing sheet size 11"x17" - No Max.
DESIGNER OF RECORD - Designer's name, signature, and license number (if applicable) must be shown on the drawings. If created by a licensed architect or engineer, the drawings and documents must be digitally signed as required by Florida Statute.

SUBMITTA	L REQUIREMENTS:
	Plans must show all of the following:
	 Identify type of hood (V-Bank or Single Plenum) and include the following: length and width of exhaust hood and exhaust duct, distance of exhaust duct from end of exhaust hood, dimension of transition of ducts, if applicable. Type of cooking devices and dimensions of cooking surfaces. If the fryer has a dripboard, you need to identify it as such and provide the dimensions of the dripboard. Where burners of ranges are covered by a backshelf, you should provide the dimensions of the backshelf and show it on the plans. Identify the energy sources for each appliance (i.e. gas, electric, solid fired, etc.) The piping arrangement is shown using an isometric (3-dimensional) view or a coordinated top, front, and side view. Identify the size of the agent tank(s). Identify the pipe size and pipe type of all pipe sections. Identify the length of each pipe. The length of branch line piping shall be within 3" +/- tolerance of the field installed length. The length of supply line piping shall be within 6" +/- tolerance of the field installed length. Nozzle type and approximate nozzle locations are shown on the plans.
	 Additional information as may be required by the system manufacturer. See the manufacturer's design, installation, and maintenance manuals for special design concerns relating to the system installation.
	Provide a floor plan showing the location of the agent suppression tank(s), gas shutoff valve, and manual pull station in relation to the exhaust hood and exit(s).
	Provide information sheets from the manufacturer's design, installation, and maintenance manual showing the specific locations of nozzles with respect to the cooking surface, maximum pipe lengths, maximum number and type of fittings, and manufacturer specific design data.

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