



Food Service Establishment Submittal Requirements

In addition to the requirements of the City of Salina Commercial submittal checklist, the following information is required for commercial kitchens. Note: These are minimal requirements. Specific applications or conditions may require additional information.

Section A, for all Commercial Kitchens, provide the following:

- Manufacturers cut sheets for all kitchen equipment which:
 - (a) Requires connection to a water supply.
 - (b) Requires direct or indirect connection to the sanitary sewer.
 - (c) Requires connection to a fuel gas supply.
 - (d) Requires electrical connections.
 - (e) Produces heat, moisture, or grease-laden vapors.
- A floor plan clearly showing all of the above equipment, the dining, and service areas.
- Calculations for the number of Drainage Fixture Units per the Uniform Plumbing Code to use with Table 10-3 grease interceptor sizing.
- The location of grease interceptor, sample box, cleanout(s) and vent(s) on the civil and/or a plumbing site plan.

Note: Restrooms shall comply with Chapter 29 of the International Building Code.

- Floor drains in all food processing areas as required per 2006 Uniform Plumbing Code Section 411.2.
- Complete information for any Type I (for grease and smoke) and/or Type II (for steam, vapor, heat, or odors) hoods. See Uniform Mechanical Code Sections 507, 508 and 509.
- Interlocked make-up air equipment for all hoods. Provide location, associated ductwork, and **air balance schedule** for the kitchen, and when applicable, the dining area.
- Structural details and calculations for the support of equipment, ducts, hoods and shafts shall be designed and stamped by a registered Kansas civil or structural engineer.

Note: There are specific additional plumbing requirements for any kitchen with piping above food processing areas.

Please see Uniform Plumbing Code. Indicate the required protection on the plans.

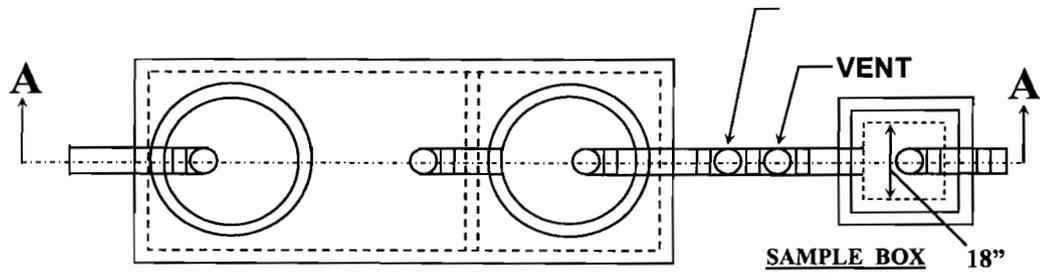
Section B: Commercial Kitchens with TYPE I Grease Exhaust Hoods, provide:

- Dimensions, details, and construction listing (U.L. or equal) for the duct enclosure (shaft) required per Uniform Mechanical Code Section 510.7.2.
- Grease duct location, materials, dimensions and calculations for the duct air velocity per Uniform Mechanical Code Section 511.2.
- A roof plan showing the location of all exhaust, supply air and HVAC equipment. Note the spacing requirements of Uniform Mechanical Code, Section 510.8.2.
- The accessible location of the required gas shut off valves for fuel burning equipment under the hood.
- For fabricated hoods:**
 - (a) The hood location and dimensions.
 - (b) The materials and construction of the hood.
 - (c) The number, size, and manufacturers cut sheets for the listed grease filters.
 - (d) Calculations per 2006 Uniform Mechanical Code, Section 508.4 indicating the required exhaust CFM. The make, model, CFM and location of all exhaust fans.
- For listed hoods:**
 - (a) Manufacturers cut sheets for each hood to be installed. Cut sheet must indicate the CFM per linear foot or square foot of the hood and the temperature of the equipment allowed to be installed under the hood.
 - (b) A calculation per the manufacturers installation instruction for the required exhaust CFM.
 - (c) The make, model, CFM and location of the exhaust fan(s).
 - (d) **Compensating hoods** must be listed.

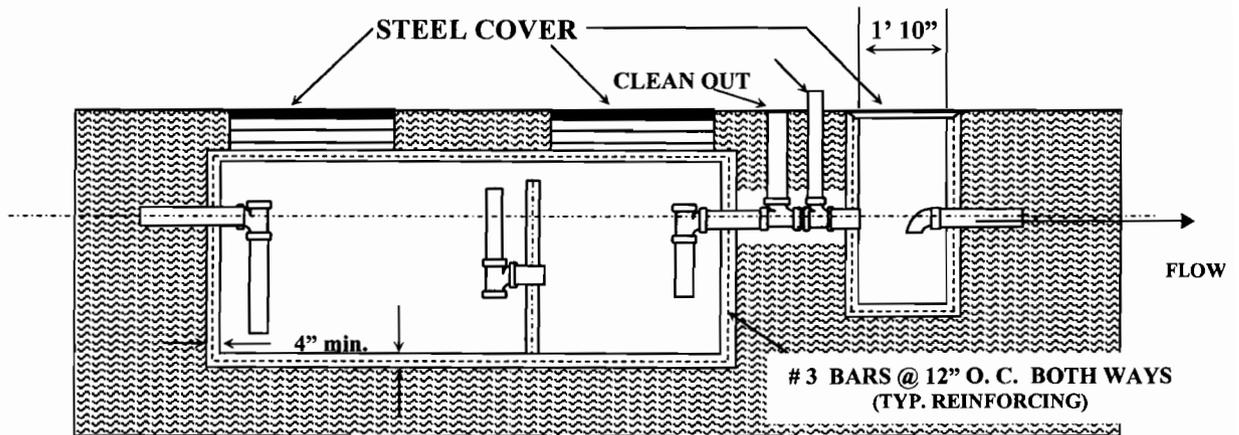
Minimum size for any grease interceptor is 500 gallons.

(see back - for standard grease interceptor drawing)

STANDARD GREASE INTERCEPTOR



PLAN VIEW



SECTION A - A

Drawings not to scale