



# Southern Nevada Building Officials

DATE: December 22, 2008  
TO: Architects, Engineers, Contractors, Construction Industry  
Representatives and Associations, and Interested Parties  
FROM: Neil Burning, Chairman, SNBO Steering Committee  
SUBJECT: Food Service Establishment Submittal Checklist

**Southern Nevada  
Building Officials**  
c/o City of Henderson  
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The following are the minimum requirements for commercial kitchens. Specific applications or conditions may require additional information.

Additional requirements may be required by the [Southern Nevada Health District](#) or for more information call (702) 759-1258.

1. List all kitchen equipment which:
  - Requires connection to a water supply.
  - Requires direct or indirect connection to the sanitary sewer.
  - Requires connection to a fuel gas supply.
  - Requires electrical connections.
  - Produces heat, moisture, or grease-laden vapors.
2. A floor plan clearly showing all of the above equipment in the dining and service areas.
3. Calculations for the number of DFU's per the Uniform Plumbing Code, Table 10-3, for use in grease interceptor sizing.
4. Calculations for the number of plumbing fixtures required by the International Building Code, Table 2902.1, including Southern Nevada Amendments.
5. Floor drains in all kitchen area's as required per the Uniform Plumbing Code, Section 411.2.
6. 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.
7. 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.
8. Structural details and calculations for the support of equipment, ducts, hoods and shafts.
9. Note: There are specific additional plumbing requirements for any kitchen with piping above food processing areas. Please see Uniform Plumbing Code, Section 318. Indicate the required protection on the plans.
10. For Type I Grease Exhaust Hoods, provide the following:
  - 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.
11. Fabricated Hoods:
- The hood location and dimensions.
  - The materials and construction of the hood.
  - Calculations per the Uniform Mechanical Code, Section 508.4, indicating the required exhaust CFM. The CFM and location of all exhaust fan(s).
12. Listed Hoods:
- Provide the manufacturers hood dimension for each hood and include the type of equipment served by each hood.
  - Calculation per the manufacturer’s installation instruction for the required exhaust CFM.
  - The CFM and location of the exhaust fan(s).
  - Compensating hoods must be listed.
13. For Grease Wastes, provide the following:
- Grease interceptors shall be sized in accordance with Table 10.3 of the Uniform Plumbing Code. Interceptors shall not be more than one size larger than required in the Uniform Plumbing Code, Table 10.3.

Table 10-3 Gravity Grease Interceptor Sizing	
DFUs(1)	Interceptor Volume (2)
8	500 gallons
21(3)	750 gallons
35	1,000 gallons
90(3)	1,250 gallons
172	1,500 gallons
216	2,000 gallons
307(3)	2,500 gallons
342	3,000 gallons
428	4,000 gallons
576	5,000 gallons
720	7,500 gallons
2112	10,000 gallons
2640	15,000 gallons

Notes

- (1) The maximum allowable DFUs plumbed to the kitchen drain lines that will be connected to the grease interceptor.
- (2) This size is based on: the DFUs, the pipe size from this code; Table 7-5; Useful Tables for flow in half-full pipes (ref: Mohinder Nayyar Piping Handbook, 3rd Edition, 1992).
- (3) Based on 30-minute retention time (ref.: Metcalf & Eddy, Inc. Small and Decentralized Wastewater Management Systems, 3rd Ed. 1998). Rounded up to nominal interceptor volume.

Note: For more information reference the Southern Nevada Code Amendments.