



Oklahoma State Fire Marshal
P.O. Box 36690
Oklahoma City, Oklahoma 73136-2690
(405) 522-5005 | www.oklahoma.gov/fire

HOOD SUPPRESSION PLAN SUBMITTAL CHECKLIST

The following is a list of requirements for all hood suppression plan submittals. Submittals shall include information identified in the adopted version of the International Fire Code and NFPA 96. All commercial cooking operations shall conform to the International Fire Code, NFPA 17 or NFPA 17A as it applies to the project.

Any information that is not provided will result in the plans being denied and or disapproved which will incur a full resubmittal application and incur all associated plan review fees. It is the responsibility of the applicant to provide the required information herein.

IFC 901.2 Construction Documents - the Fire Code Official shall have the authority to require construction documents and calculations for all fire protection systems and to require permits be issued for the installation, rehabilitation, or modification of any fire protection system. Construction documents for fire protection systems shall be submitted for review and approval prior to system installation.

IFC 904.12 Commercial Cooking Systems - The automatic fire-extinguishing system for commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Pre-engineered automatic dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations. The system shall be installed in accordance with this code, NFPA 96, its listing and the manufacturer's installation instructions. Automatic fire-extinguishing systems of the following types shall be installed in accordance with the referenced standard applicable.

NFPA 96 - complete drawings of the system installation, including the hood(s), exhaust duct(s), and appliances, along with the interface of the fire-extinguishing system detectors, piping, nozzles, fuel and electric power shutoff devices, agent storage container(s), and manual actuation device(s), shall be submitted. The following list shall represent the minimum documentation required for new hood suppression systems, additions or alterations to existing systems:

Minimum Required Documentation:

- ☐ Scope of Work or Written narrative providing intent and system description
- ☐ 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).



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- ☐ 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.
- ☐ Floor plan layout showing locations of all devices, control equipment, and supervising station and shared communications equipment with each sheet showing the following:
 - ☐ Point of compass (north arrow)
 - ☐ 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.

The following information shall be provided on the floor plan(s):

- ☐ Floor plans w/ room name description (walls & doors shown)
- ☐ Indicated scale with graphic reference
- ☐ Point of compass (indication of North)
- ☐ Location and size of hood(s)
- ☐ Location, type and size of equipment under hood(s)
- ☐ Location of manual pull station, extinguishing agent/actuator and K-Class Ext.
- ☐ IBC/IFC occupancy classification of the business (i.e., S-1, A-2, etc.)

The following information shall be provided on the isometric plan(s)

- ☐ Include duct diameter
- ☐ Include piping schematic
- ☐ Indicate nozzle type and number
- ☐ Total flow points and pipe length used, and maximum allowed
- ☐ Indicate the location and temperature of the fusible links
- ☐ Indicate the interconnection to the fuel supply shutoff and the type of fuel
- ☐ Indicate interconnection to the building fire alarm system
- ☐ Indicate the location and temperature of the heat detector
 - A 135-degree heat-detector shall be installed in hood to automatically turn on the exhaust system upon cooking if there is not another approved automatic system in place.
- ☐ Indicate the location of the CO detector (required if heat source is non-electric and or open flames)



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In addition to the items noted above, the Oklahoma State Fire Marshal's Office also requires the following on the plans:

- ☐ Suppression Contractor's name, address and Oklahoma License number
- ☐ Full name of designer(s) (no abbreviations)
- ☐ Vicinity map (showing location of project)
- ☐ Plans must be professional computer/CAD designed to a scale no smaller than 1/8". Plans shall show sufficient detail to fully indicate the nature and scope of work to be performed. Plans must be original design from the fire suppression company and not be the building designer/architect's plans or contain architects seals/information. Hand drawn plans will not be accepted.
- ☐ Designed by a minimum of NICET III Certification or Professional Engineer with discipline in fire protection. NICET stamp must be provided on plans.
- ☐ Edition year of NFPA to which the suppression/hood system is designed.
- ☐ I have verified that the above information noting all required information, pages and supporting documents for the project are provided.

VERIFY that your plans meet the above requirements as outlined above. These are not new requirements to this industry. It is your responsibility as the contractor and or designer to verify your plan design meets the requirements as indicated in the applicable codes and standards, to include any additional requirements by the State Fire Marshal's Office.

Failure to adhere or follow the requirements will cause the submittal application to be disapproved and cause further delays.