



Kitchen Suppression System Fire Construction Permit Submittal Information

Welcome to the Town of Florence, Arizona. The Community Development Department is dedicated to shaping the public policies that guide the growth and development of Florence. This is achieved by developing sound land use strategies, adhering to responsible zoning and development standards, ensuring buildings are safe for occupancy, preserving our cherished historic structures, and overseeing the well-being of local neighborhoods. In serving Florence residents, we are committed to providing excellent customer service through proactive, community-based planning, and supporting appointed and elected officials as we build a thriving, livable environment that embodies progress, prosperity, and a strong sense of community for all.

Please attach the following items to your submittal:

- Kitchen Fire Suppression System permit application completed and signed by applicant.
- Kitchen Fire Suppression System submittal check list completed and signed by applicant.
- Inspections: applicability rights and responsibilities form completed and signed by applicant.
- Kitchen Fire Suppression System plans and data sheets.
- Owner Authorization Form signed by owner.

Permit Fees: \$200.00 (New) fee includes 1 plan review and 1 fire inspection.
\$150.00 (Tenant Improvement) fee includes 1 plan review and 1 fire inspection.

The Permit Fee is due once the application has been processed.

Permit applications and plans shall be submitted electronically to tofpermits@florenceaz.gov

Payments. Payments can be made in person, over the phone, or by mail.
(Please note: A 3% transaction is charged for debit/credit card payments.)

Town of Florence – Community Development Department
224 W. 20th Street
Florence, Arizona 85132
(520)868-7500

Office Hours: Monday – Friday from 8:00 am to 5:00 pm

The Community Development Department will notify you electronically on the status of your application. For questions pertaining to the permitting process please call the office at (520) 868 – 7665.

1866



Kitchen Fire Suppression System Submittal Checklist 2024

Please mark-off all required information you have provided with your submittal and return with application to TOFpermits@FlorenceAz.gov

Submitted documents, plans and data sheets shall include the following information:

- Plans shall be drawn to scale a minimum of 1/8" = 1'.
- Owners' information
- Building floor plan showing the entire system and the nearest exit door.
- Documentation that all components being installed are Listed.
- Size, length and arrangement of connected piping.
- Pipe size, diameter and type.
- Dimensions of hood, duct and all appliances under the hood.
- Hood system is listed.
- Description, location and height of nozzles.
- Detection line and fusible link positions.
- Diagram of the appliance disconnect and their locations.
- Documentation of interlocks and their locations.
- Location of Type K-Class (wet chemical) fire extinguisher within 30' of the cooking line.
- Information for make-up air and how hood will remain in operation while cooking is in progress.
- Equipment list indicating quantities, manufacturer and model number of each part provided on the system.
- Material submittal and data sheet package including part numbers, listing and installation information for all equipment, devices and material being proposed.
- Name, address and ROC of installing contractor.
- Name and number of NICET certified designer, certification, training or authorization for the design/installation of the proposed equipment.
- Engineers stamp.

Note: Fire alarm plans will only be accepted in Black and White, if color is required, prior approval from fire review staff is required before submittal.

Signature _____ Date _____
Applicant

1866



Kitchen Hood Requirements 2024

There have been several new cooking appliances introduced to the food service industry over the past several years, which has raised questions as to the type of hood required for a specific cooking appliance. This chart is to assist in providing direction for our commercial food service customers to determine the type of hood that is appropriate for a particular appliance. Basis of chart is the 2018 International Mechanical Code.

<u>Light-duty</u>	<u>Type I Hood</u>	<u>Type II Hood</u>	<u>No Hood*</u>
Cheese melters	Required		
Coffee makers			Required
Convection/steamer oven	Required	Required	
Counter-top conveyor oven UL710B ***			Required
Deck-style pizza oven	Required		
Electric convection oven **		Required	
Gas convection oven		Required	
Hot dog cooker			Required
Pasta cooker		Required	
Standard oven **		Required	
Steam table			Required
Steamer		Required	
Steam-jacketed kettle		Required	
Toaster (counter-top)			Required
Toaster (conveyor style)			Required
<u>Medium-duty</u>	<u>Type I Hood</u>	<u>Type II Hood</u>	<u>No Hood*</u>
Conveyor pizza oven	Required		
Donut fryer	Required		
Double-sided griddle	Required		
Electric discrete-element range	Required		
Griddle	Required		
Gas hot-top range	Required		
Kettle fryer	Required		
Open deep-fat fryer	Required		

1866

Pressure fryer	Required		
Tilting skillet	Required		
<u>Heavy-duty</u>	<u>Type I Hood</u>	<u>Type II Hood</u>	<u>No Hood*</u>
Gas conveyor broiler	Required		
Gas open burner range	Required		
Salamander	Required		
Under-fired broiler	Required		
Upright broiler	Required		
Wok range	Required		
<u>Extra-heavy-duty</u>	<u>Type I Hood</u>	<u>Type II Hood</u>	<u>No Hood*</u>
Solid-fuel appliances	Required		

* Appliances not requiring a hood shall have an exhaust rate of 0.70 CFM/SF based on 100 SF per appliance. HVAC sized for control of heat and moisture produced by the appliance. 2018 IMC Chapter 5, Section 507.1 Exception # 2 and Section 507.3.

** Type I hood required for appliances producing grease and smoke

*** Appliances not required to be under a hood per UL710B shall have an exhaust at 0.70 CFM/SF based on 100 SF per appliance. 2018 IMC Chapter 5, Section 507.1 Exception #1.

If a Type I hood is required, plans for the fire system shall be submitted and approved prior to cooking operations starting.



KITCHEN SUPPRESSION SYSTEM FIRE CONSTRUCTION PERMIT APPLICATION

Check the Applicable Box:

New Kitchen Fire Suppression System Installations:

Number of new systems being installed: _____

Does the system require testing and commissioning: Yes No

Modification to existing Kitchen Fire Suppression System:

Does the system require testing and commissioning: Yes No

Project Address: _____

Contractor Information: _____

Applicant Name: _____

Applicant Email Address: _____

Applicant Phone Number: _____

Arizona Registrar of Contractors Number (ROC): _____

Town Business License: _____

Company Name: _____

Company Address: _____

Company Phone Number: _____

Scope of Work Being Performed:

Signature _____ Date _____

Applicant

1866



INSPECTIONS: APPLICABILITY RIGHTS AND RESPONSIBILITIES

Project Site Address:

Purpose of inspection/Project scope of work:

(A.R.S. § 9-833 A) A municipal inspector or regulator who enters any premises of a regulated person for the purpose of conducting an inspection shall:

1. Present photo identification on entry of the premises
2. State the purpose of the inspection and the legal authority for conducting the inspection
3. Disclose any applicable inspection fees
 - Except for a fire and life safety inspection of areas that are accessible to the general public or a food and swimming pool inspection, afford an opportunity to have an authorized on-site representative of the regulated person accompany the municipal inspector or regulator on the premises, except during confidential interviews
4. Provide notice of the right to have:
 - Copies of any original documents taken by the municipality during the inspection if the municipality is permitted by law to take original documents
 - A split or duplicate of any samples taken during the inspection if the split or duplicate of any samples, if appropriate, would not prohibit an analysis from being conducted or render an analysis inconclusive
 - Copies of any analysis performed on samples taken during the inspection
5. Inform each person whose conversation with the municipal inspector or regulator during the inspection that the conversation is being tape recorded
6. Inform each person interviewed during the inspection that statements made by the person may be included in the inspection report

By signing below, I have read and understand my rights as prescribed above

Signature _____ Date _____
Applicant

1866



OWNER AUTHORIZATION FORM

Name: _____

Project Address: _____

Phone: _____ Email: _____

Title: _____

I/we, the undersigned, do hereby grant permission to: _____
(Name of Contractor)

to act on my/our behalf for work at site address: _____,

and for the purpose of obtaining a building permit.

Property Owner(s) Signatures

Printed Name (s): _____

Signature: _____

Date: _____

1866