



FOOD SERVICE ESTABLISHMENT GUIDELINE

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In addition to the requirements of the City of Las Vegas Commercial guideline, 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:

- I. Manufacturers cut sheets for all kitchen equipment that requires connection to a water supply, direct or indirect connection to the sanitary sewer, connection to a fuel gas supply, electrical connections and produces heat, moisture, or grease-laden vapors.
- II. Floor drains in all food processing areas as required per 2018 Uniform Plumbing Code Section 418.3.
- III. 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 through 518 (Type I) & 519 (Type II).
- IV. Interlocked make-up air equipment for all hoods. Provide location, associated ductwork, and air balance table for the kitchen, and when applicable, the dining area. See UMC 511.3 for makeup air.
- V. A registered Nevada Civil or Structural Engineer is required to design and stamp the structural details and calculations for the support of equipment, ducts, hoods and shafts. See UMC code section 508.4.

Note: There are specific additional plumbing requirements for any kitchen with piping above food processing areas. Please see Uniform Plumbing Code Section 317. Indicate the required protection on the plans.

Section B: Commercial Kitchens with Type I Grease Exhaust Hoods provide:

- I. Dimensions, details, and construction listing (U.L. or equal) for the duct enclosure (shaft) required per Uniform Mechanical Code Section 510.7. Duct wrap materials used in lieu of a shaft will comply with ICC ES report or equal on the plans.
- II. Grease duct location, materials, dimensions and calculations for the duct air velocity per Uniform Mechanical Code Section 511.
- III. A roof plan showing the location of all exhaust, supply air and HVAC equipment. Note the spacing requirements of Uniform Mechanical Code, Section 510.9 (Type I) & 519.5 (Type II).
- IV. The accessible location of the required gas shut off valves for fuel burning equipment under the hood.
- V. For fabricated hoods provide the hood location and dimensions. The materials and construction of the hood. The number, size, and manufactures cut sheets for the listed grease filters. Calculations per 2018 Uniform Mechanical Code, Section 508.5 indicating the required exhaust CFM. The make, model, CFM and location of all exhaust fans.
- VI. For listed hoods provide 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. Cut sheets shall be included in the mechanical plans and be stamped/reviewed by mechanical engineer or contractor. A calculation per the manufacturers installation instruction for the required exhaust CFM. The make, model, CFM and location of the exhaust fan(s). Compensating hoods must be listed.

Note: Minimum size for any grease interceptor shall be 500 gallons. See City of Las Vegas Amendments to the 2018 UPC section 1009.5 for grease interceptor requirements