

**PLANNING AND ENGINEERING GUIDELINES & STANDARDS (PEGS)  
SUPPLEMENT NUMBER: PEGS-23-002**

**JULY 31, 2023**

**VOLUME 2 ARCHITECTURAL AND ENGINEERING**

**A. Section 9.8, Kitchen Hoods**

Effective immediately, the following modification shall be made to the MDOT MAA 2023 PEGS Manual:

**A. Volume 2, Chapter 9, Section 9.8 – Kitchen Hoods**

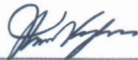
- Revise as shown in green text in Attachment: Section 9.8, Kitchen Hoods (2 pages).

Consultants listed herein are required to distribute this PEGS standard supplement to their respective staff and subconsultants.

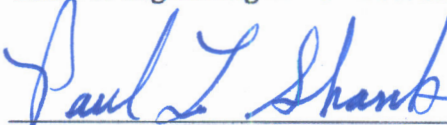
If you believe this standard supplement conflicts with any other codes or regulations or if you should have any questions regarding this matter, please contact the Fire Chief, BWI Fire & Rescue Department at (410) 859-7482.



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**ATTACHMENT: Section 9.8, Kitchen Hoods**

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## 9.8 Kitchen Hoods

All “Type I and II Commercial-Kitchen Hoods” shall be designed, fabricated, and installed according to this standard.

- Commercial cooking recirculating ventless type hood systems are strictly prohibited in terminal building.
- Ventless deep fat fryers are strictly prohibited in terminal building.
- Ventless ovens are allowed in terminal building only if they are under type-II hood.
- Ventless Combi ovens are prohibited in terminal building unless they are under type-I hood.
- Conveyor ovens and toasters are allowed in terminal building only if they are under a type-II hood.

All new restaurant kitchen hoods shall comply with MDOT MAA adopted codes and standards. During major kitchen renovations, the consultant should evaluate the existing system(s) to determine if it complies with MDOT MAA adopted codes and standards. Analysis on the existing system shall be included in the design documents. If the system does not comply, the consultant shall meet prior to design document submission with the Office of the Fire Marshal, Office of Facilities Maintenance, Office of Architecture Division of Planning and Engineering, and the MDOT MAA project manager to determine the extent of upgrading to operate the system(s) safely and within code compliance.

### 9.8.1 Design, Fabrication and Installation of Kitchen Hoods

Kitchen hoods shall be designed, fabricated, installed, and tested in accordance with current versions of [NFPA 96](#) and [International Mechanical Code](#), and approved manufacturers’ design guidelines.

### 9.8.2 Type I Exhaust Hood Design

Consultants shall review and include the following requirements in the contract documents regarding design of Type I exhaust hoods:

- A. The rate of supply airflow (CFM) from make-up air unit shall be a maximum of 80% of the exhaust airflow (CFM) and can be reduced as required based on total space air balance tabulation to achieve overall negative balance of approximately 1000 cfm. Slight negative balance is required to minimize food odor migration to common areas of terminal. Balance between the make-up airflow and exhaust airflow shall be provided through the building air distribution system and rooftop or air handling unit(s), dedicated for the dining and kitchen areas. Provide table of devices/ equipment and air balance in accordance with air balance schedule as included in this standard.
- B. Overall kitchen and dining areas shall be negative versus other spaces, including corridors, offices and hold rooms.

### 9.8.3 Type II Exhaust Hood Design

Consultant shall include the following requirements in the contract documents regarding operation of Type II exhaust hoods:

- A. Make up air shall be provided by the building air distribution system or by a dedicated outdoor make up air unit where required by MDOT MAA, Office of Facilities Maintenance and/or Office of Architecture Division of Planning and Engineering. Consultant shall coordinate with Facilities Maintenance and Office of Architecture Division of Planning and Engineering during the design or major renovations of type II exhaust hoods.

- B. Hood Controls shall be a hood or wall mounted control cabinet. Sequence of operation shall be as follows:
  - 1. Exhaust Fan: On-off switches shall start and stop the exhaust fan.
  - 2. Interlock the exhaust fan with any cooking appliances located under the kitchen hood to begin ventilation when the cooking appliances are turned on. **Interlock exhaust fan with gas solenoid valve to ensure no gas supply for cooking without exhaust system turned on.**
  - 3. Interlock the exhaust fan with make-up air unit if provided.