COMMERCIAL KITCHEN REQUIREMENTS  (general requirements - not inclusive)

• Type I hood with suppression and Type I exhaust system will be required.
• Type II exhaust hood may be required.
• The exhaust system required to be interlocked with appliance operation.
• Cooking appliance wall to be of noncombustible construction.
• Appropriately tempered makeup air to compensate for the exhaust system must be incorporated into the design.
• A three compartment ware washing sink or an automatic dish washing machine of commercial type, including a booster heater along with a two compartment sink.
• A floor drain is required. Floor to slope to floor drain.
• A mop/utility sink shall be required with hot and cold running water for mop and waste water. The mop/utility sink shall not be used as a hand-washing sink.
• A separate hand-washing sink with hot and cold running water shall be installed in each food preparation area.
• All grease laden waste (floor drain, mop sink, scullery sink, etc.) must drain to an approved grease interceptor.
• Walls and ceilings in the food preparation area shall have smooth and washable surfaces.
• All floor sinks are required to be installed with rim at least 1” above floor level.
• Backflow protection required for all fixtures connected to the City water supply.
• Trap primers or trap seals required on all floor drains without a constant discharging source.
• Additional fixture requirements may be determined by statutes and regulations of the State of Iowa.