



## **COMMERCIAL KITCHEN REQUIREMENTS (general requirements - not inclusive)**

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- 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.