



Grease duct, hood type, makeup air, and outlet termination are where restaurant TIs lose weeks. Treat IMC 506–508 as a coordination problem on the drawings — not a note that says “per code.”

Original Masterbuild PE packet from Daily Code Talk on 2024 IMC 506–508. Confirm the adopted edition. This is not a hood or grease-duct design. If the cooking produces grease-laden vapor, the Type I path typically controls — occupancy and the menu decide, not the appliance appearance.

☐ Hood type (Type I vs Type II) and the cooking equipment that drives it. Hood size, location, and listed or engineered basis

The menu changed; the hood did not. Plan review will not argue with the equipment schedule. Type II specified for grease-laden cooking is the first fail.

☐ Grease-duct material, slope, cleanouts, and fire-rated enclosure where required.

Outlet termination: above-roof height, wall-termination limits, and separation to air intakes, property lines, and openings. IMC 506.3.13 is a site problem as much as a duct problem.

☐ Makeup air quantity, location, and interlock with exhaust. Undercut doors are not a makeup-air strategy for a Type I hood

Suppression, fire-alarm, and electrical interfaces called, not assumed. Access for filters, ducts, and rooftop equipment in a coastal / HVHZ setting.

The fail we see first

Termination that clears the roof but not the intake. Makeup air treated as “the GC will figure it out.”

What to send: architectural floor plan; kitchen equipment schedule; hood information or cut sheets; existing HVAC; permit comments if any; photos of the existing termination on a renovation.

Send the comments. Not the County guideline.

Folio (does it start with 30?), process or UP number, and the comments PDF. Masterbuild will say which row is actually open.

masterbuildconsulting.com/send/

+1 (786) 398-6940 · Calendly: 30-minute scoping call

Masterbuild provides engineering services under a written scope. Not a hood design. Confirm adopted 506–508. This is not legal advice.