



A Type I hood on the mechanical sheets and no grease interceptor on the plumbing sheets is two comments, not a sequencing issue. The menu drives both. Keeping the Type I hood and cutting the interceptor to “fit the room” fails plumbing review, then fails the first grease inspection.

Original Masterbuild PE packet. Educational IMC 506–508 coordination with plumbing grease interceptors. Confirm the adopted edition and Miami-Dade plumbing review. This is not a hood design and not an interceptor sizing.

☐ **Menu / equipment schedule decides Type I vs Type II and whether grease-laden waste exists.**
Hood and grease duct (IMC 506–508) on the M-sheets — type, slope, termination, makeup air, suppression.

☐ **Grease interceptor on the P-sheets — basis, location, access, sample port.**
“Later” is a comment.

☐ **Makeup air and dining outdoor air are not the same pile of cfm.**
If the street has no sewer, stop and open the OSTDS / septic screen before anyone prices underground.

The fail we see first

The usual failed value-engineering: keep the Type I hood, cut the interceptor. Two comments on one process number. Zoning site data that still says “retail” is a third.

What to send: architectural kitchen plan, equipment schedule, existing hood/termination photos on a remodel, plumbing plan or fixture list, and whether sewer is public.

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 and not an interceptor sizing. Confirm adopted 506–508 and local plumbing. This is not legal advice.