

Commercial Grilling Guidelines



DOES YOUR BUSINESS CURRENTLY GRILL OUTDOORS?

- Restaurants / Banquet Halls in the City of Glendale are not allowed to prepare / cook / grill / food outdoors.
- Glendale Municipal Code 30.12.040. A.1.A specifies all uses shall be conducted entirely within a completely enclosed building, which is attached to a permanent foundation.

WHAT REQUIREMENTS DO I NEED TO FOLLOW ?

- Exhaust hoods & filters must be properly installed, maintained clean and in good repair.



- Hoods must be provided to remove toxic gases, heat, grease, vapors and smoke .
- Local building department must approve hoods pursuant to Uniform Mechanical Code Sections 509.1-510.3
- Canopy-type hoods must extend 6" beyond all cooking equipment.
- All areas must have sufficient ventilation to facilitate proper food storage.
- Heating, Venting & Air Conditioning (HVAC) Contractors can be found in any phone book directory.
- Banquets Halls require a conditional use permit in a C2, C3, CBD, CR zones and are prohibited in a C1, CDP zones.

HOW MUCH WILL I NEED TO SPEND ON THE PROPER EQUIPMENT ?

Char-Broiler
\$ 1,000 - \$ 12,000
Hood
\$ 2,000 - \$ 3,000
Fire Suppression
System
\$ 3,000 +
Exhaust System
\$ 10,000 +

WHAT DOES THE HEALTH DEPARTMENT LOOK FOR ?

- Soiled exhaust systems.
- Missing filters.
- Inoperable hoods.
- Accumulated grease in the hood's interior and filters.
- Smoke and blackened ceilings.
- Grills that are not fully under the hood (no 6" overhang)
- Vertical broilers with no hood.



QUESTIONS ABOUT PERMITS ?
CONTACT PERMIT SERVICES @ 818-548-3200