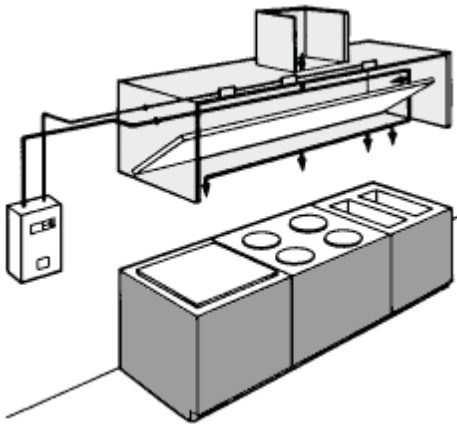




# Informational Bulletin

## From the Office of the Fire Marshal

### Commercial Cooking



#### Defined

Appliances used in a commercial food service establishment for heating or cooking food and which produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers; upright broilers; griddles; broilers; steam-jacketed kettles; hot-top ranges; under-fired broilers (char broilers); ovens; barbecues; rotisseries; and similar appliances. For the purpose of this definition, a food service establishment shall include any building or a portion thereof used for the preparation and serving of food.

#### Commercial Kitchen Hoods

An air-intake device used to capture by entrapment, impingement, adhesion or similar means, grease and similar contaminants before they enter a duct system.

**Type I.** A kitchen hood for collecting and removing grease vapors and smoke.

#### Where Required

A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease-laden vapors.

#### Operations, Inspection, & Maintenance

Commercial cooking systems shall be operated, inspected and maintained in accordance with the International Fire Code (IFC) and Chapter 11 of NFPA 96.

#### Ventilation System

The ventilation system in connection with hoods shall be operated at the required rate of air movement, and classified grease filters shall be in place when equipment under a kitchen grease hood is used. When grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used.

#### Cleaning & Inspection

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected and cleaned by qualified individuals at intervals specified in the table below

Type of Cooking Operation	Frequency Of Inspection
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 Months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers	12 Months
Cooking operations utilizing solid fuel burning cooking appliances	1 Month
All other cooking operations	6 Months

#### Grease Accumulation

If during the inspection it is found that hoods, grease-removal devices, fans, ducts or other appurtenances have an accumulation of grease, **such components shall be cleaned.**

#### Records

Records for inspections and cleaning shall state the individual and company performing the inspection, a description of the inspection or cleaning, and when the inspection or cleaning took place. Such records shall be completed after each inspection or cleaning, maintained on the premises for a minimum of three years and be copied to the fire code official upon request.

#### Commercial Cooking Extinguishing Systems

The automatic fire-extinguishing system for



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commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Pre-engineered automatic extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations.

### **Manual System Operation**

A manual actuation device shall be located at or near a means of egress from the cooking area a minimum of 10 feet and a maximum of 20 feet from the kitchen exhaust system. The manual actuation device shall be installed not more than 48 inches nor less than 42 inches above the floor and shall clearly identify the hazard protected. The manual actuation shall require a maximum force of 40 pounds and a maximum movement of 14 inches to actuate the fire suppression system.

### **Existing Extinguishing Systems**

Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire extinguishing system shall be required to comply with the applicable provisions of International Fire Code (IFC).

### **Extinguishing System Service And Testing**

Automatic fire-extinguishing systems shall be serviced or tested at least every 6 months and after activation of the system by qualified individuals. Records of the service or test shall be maintained on the premises for a minimum of three years and be copied to the fire code official upon request.

### **Portable Fire Extinguisher For Commercial Cooking Equipment**

Portable fire extinguishers shall be provided within a 30-foot travel distance of commercial type cooking equipment. Cooking equipment involving solid fuels, vegetable or animal oils

and fats shall be protected by a Class K rated portable extinguisher.

Fire extinguishers provided for the protection of cooking grease fires shall be of an approved type compatible with the automatic fire extinguishing system agent.

### **Permits**

Installation of commercial kitchen hood fire suppression systems or changes to any existing system(s) or the equipment the system covers, requires a permit through the Fire Marshal's Office. Plan submittals and installation shall be in accordance with the requirements of NFPA17A & UL300.

**Note: Starting November 1<sup>st</sup>, 2020 an ICC/NAFED or NICET Certification will be required for the submittal/installation of a Commercial Cooking Hood Suppression System"**