



Fire Department

HEADQUARTERS

4410 Cathedral Oaks Road
 Santa Barbara, CA 93110-1042
 (805) 681-5500 FAX: (805) 681-5563

Eric Peterson
 Fire Chief
 County Fire Warden

Rob Heckman
 Deputy Fire Chief

CODE SUMMARY

COMMERCIAL KITCHEN HOOD SYSTEMS

A code summary is a compilation of code sections related to a specific occupancy or permit. This code summary lists sections of code pertaining to occupancies and operations as defined by the **California Fire Code**. Under each heading you will find the correlating code language and the reference cited. These requirements pertain to existing buildings. New construction may be subject to additional requirements. Please feel free to direct any questions to the Fire Prevention Division at (805) 681-5500.

SCOPE: California Fire Code (CFC) Section 609.2 requires commercial cooking equipment producing grease laden vapors be provided with a **Type 1 Hood** as an automatic fire extinguishing system. There are currently three fire extinguishing systems labeled and listed for use in a **Type 1 Hood**:

1. A carbon dioxide system
2. A UL 300 compliant wet chemical agent extinguishing system
3. Automatic fire sprinklers (designed specifically for a kitchen hood)

Most older systems are dry-chemical agent extinguishing systems. No dry-chemical extinguishing systems have passed the UL 300 tests and dry-chemical systems are noncompliant with the UL 300 standard. **CFC Section 904.11 requires that all existing extinguishing systems, with the exception of public school kitchens (without deep-fat fryers), comply with UL 300 by January 1, 2008.**

1. Commercial kitchen hoods, grease extractors, fans and ducts should be inspected by a qualified individual at the intervals listed in Table 609.3.3.1 of the California Fire Code.

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be **inspected** at intervals specified in Table 609.3.3.1 or as approved by the fire code official. Inspections shall be completed by qualified individuals. (CFC 609.3.3.1)

TABLE 609.3.3.1 COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY	
TYPE OF COOKING OPERATIONS	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

2. If grease accumulation is found during the inspection, the appliances should be cleaned.

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. (CFC 609.3.3.2)

- 3. Records should be kept of all inspections and cleanings and should show the following information: individual and company doing the inspection/cleaning, the date of the inspection/cleaning, and a description of the inspection/cleaning. All of these records should remain at the property and be kept for at least 3 years.**

Records for inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for cleaning shall state the individual and company performing the cleaning and when the 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.

(California Fire Code 609.3.3.3)

- 4. The ventilation system in connection with hoods shall be operated when equipment under the hood is in use.**

The ventilation system 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. CFC 609.3.1)

- 5. Grease extractors shall be used when installed.**

Where grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used. (CFC 609.3.2)

- 6. A manual activation device shall be located at or near a means of egress from the cooking area.**

A manual activation 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 activation device shall be installed not more than 48 inches nor less than 42 inches above the floor and shall clearly identify the hazard protected.

Exception: Automatic sprinkler systems shall not be required to be equipped with manual actuation means. (CFC 904.11.1)

- 7. Fire extinguishing systems and fuel shut-off system shall be interconnected.**

The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual. (CFC 904.11.2)

- 8. For Carbon Dioxide extinguishing systems, see CFC Section 904.11.3 and for Automatic Sprinkler extinguishing systems, see CFC Section 904.11.4.**

- 9. Portable fire extinguishers shall be provided for commercial cooking equipment.**

Fire extinguishers with a Class K rating shall be provided for hazards where there is a potential for fires involving combustible cooking media (vegetable or animal oils and fats) as follows:

- A. Maximum travel distance shall not exceed 30 feet from the hazard to the extinguisher.
- B. Additional extinguishers are required for other classes of fires as stated by CFC.
- C. All solid fuel cooking appliances with fireboxes 5 cubic feet or less in volume shall have a minimum 2.5-gallon or two 1.5-gallon Class K wet chemical portable fire extinguishers.
- D. For up to four deep fat fryers having a maximum cooking medium capacity of 80 pounds each: at least one Class K portable fire extinguisher of a minimum 1.5-gallon capacity.
- E. For every additional group of four fryers having a maximum cooking capacity of 80 pounds each: at least one additional Class K portable fire extinguisher of a minimum 1.5-gallon capacity. (CFC 904.11.5)

- 10. Extinguishing systems shall be serviced as required in CFC Section 904.11.6.2.**

Automatic extinguishing systems shall be **serviced** at least every six months and after activation of the system.

Inspection shall be by qualified individuals, and a certificate of inspection shall be maintained at the premises for review by the fire official. (CFC 904.11.6.2)