

NEWPORT FIRE DEPARTMENT

Fire Inspector Jeremy Shelton

Policy on Commercial Cooking Operations

Please Note: This document should not be used as a substitute for actual codes and regulations.

City of Newport Policy

All commercial cooking operations in a business, restaurant, assembly occupancy, coffee shop, and similar operations where cooking occurs on a daily basis that produces grease laden vapors within the City of Newport corporate limits shall be provided with an approved exhaust system and UL-300 fire suppression system installed and maintained in compliance with the applicable codes. This shall also apply to residential cooking appliances used in commercial cooking operations. This is not intended to apply to occupancies that only re-warm previously prepared food on an infrequent basis. For example a break room in a business occupancy where canned soup is warmed, or at a church or meeting facility where food is brought from home and reheated. These types of occupancies shall have a written agreement with the City of Newport to limit the type of cooking and the frequency.

A. References to Adopted Codes and Applicable NFPA Standards 2004 NFPA 96 Standard Ventilation Control and Fire Protection of Commercial Cooking Operations

1. NFPA 96 Scope and Purpose Provides minimum fire safety requirements (preventative and operative) related to the design, installation, operation, inspection, and maintenance of all public and private operations.
2. This standard shall apply to residential cooking equipment used for commercial cooking operations.
3. This standard shall not apply to cooking equipment located in a single dwelling unit.
4. This standard shall not apply to facilities where all of the following are met (Section 1.1.4*):
 - a. Only residential equipment is being used.
 - b. Fire extinguishers are located in all kitchen areas in accordance with NFPA 10, Standard for Portable Fire Extinguishers.
 - c. The facility is not an assembly occupancy.
 - d. The authority having jurisdiction has approved the installation.

NFPA 96 Annex A, 1.1.4 This judgment should take into account the type of cooking being performed, items being cooked, and the frequency of cooking operations. Examples of operations that might not require compliance with this standard include the following:

 - (1) Day care centers warming bottles and lunches
 - (2) Therapy cooking facilities in health care
 - (3) Churches and meeting operations that are not cooking meals that produce grease-laden vapors
 - (4) Employee break rooms where food is warmed

NFD Fire Inspector Commentary regarding the above: NFPA 96 With regard to the occupancy types listed in Annex A, Section 1.1.4, it needs to be noted that day care centers and employee break rooms specifically mention warming of bottles, lunches, and foods as opposed to cooking these items.

Cooking implies the use of operations that can potentially produce grease-laden vapors. Cooking times tend to be longer than warming. While the frequency of cooking and warming operations can be similar on a daily basis, cooking processes and the type of items being cooked can vary greatly. It is the inability to control these processes and the potential for frequent menu changes that make these issues difficult to control in commercial cooking operations.

5. The purpose of this standard shall be to reduce the potential fire hazard of cooking operations, irrespective of the type of cooking equipment used and whether used in public or private facilities.
6. This standard shall be applied as a united whole.
7. Unless otherwise specified, the provisions of this standard shall not apply to facilities, equipment, structures, or were approved for construction prior to the effective date of this standard. Where specified, the provisions of this standard shall be retroactive.
8. In those cases where the authority having jurisdiction (AHJ) determines that the existing situation presents an unacceptable degree of risk, the AHJ shall be permitted to apply retroactively any portions of this standard deemed appropriate.

B. 2006 International Fire Code Definitions

1. Commercial cooking Appliances. 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; 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 portion thereof used for the preparation and serving of food. (Section 602.1) This definition is important in the application of Section 609 which requires a commercial kitchen hood above commercial cooking appliances. (IFC Commentary)

[M] Hood. 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 Hood. A kitchen hood for collecting grease vapors and smoke.

Section 609 Commercial Kitchen Hoods

[M] 609.1 General.

Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code

[M] 609.2 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 vapors. (Section 602.1)

2006 International Mechanical Code

Section 507 Commercial kitchen hoods

507.1 General Commercial kitchen exhaust hoods shall comply with the requirements of this section. Hoods shall be Type I or Type II and shall be designed to capture and confine cooking vapors and residues.

Exceptions:

Factory-built commercial exhaust hoods which are tested in accordance with UL 710, listed labeled and installed in accordance with Section 304.1 shall not be required to comply with Sections 507.4, 507.7, 507.11, 507.12, 507.13, 507.14 and 507.15.

A Type II hood is not required for dishwashers and pot washers that are provided with heat and water vapor exhaust systems that are supplied by the appliance manufacturer and are installed in accordance with the manufacturer's instructions.

507.2.3 Domestic cooking appliances used for commercial purposes.

Domestic cooking appliances utilized for commercial purposes shall be provided with Type I or Type II hoods as required for the type of appliances and processes in accordance with Sections 507.2, 507.2.1 and 507.2.2.

Section 509 Fire Suppression Systems

509.1 Where required.

Commercial cooking appliances required by Section 507.2.1 to have a Type I hood shall be provided with an approved automatic fire suppression system complying with the International Building Code and the International Fire Code

The City of Newport has adopted the 2006 International Building Code, the 2006 International Fire Code and the 2006 NFPA 101 Life Safety Code.