

Hood System Fire Extinguishing Systems

The hood system shall be installed in accordance with the California Mechanical Code, and the fire extinguishing system shall be listed and labeled for its intended use.

Fire-extinguishing equipment shall be rated and designed to extinguish solid-fuel cooking fires, in accordance with the manufacturer's recommendations. The fire-extinguishing equipment shall be of sufficient size to totally extinguish fire in the entire hazard area and prevent re-ignition of the fuel. As per the California Mechanical Code 517.7.4.

1. A system acceptance test shall be performed and witnessed by our office as per NFPA 17A "Standard for wet chemical extinguishing systems" and NFPA 96 "Standard for ventilation control and fire protection of commercial cooking operations". Please contact our office with a min. 48 hour notice to schedule an appointment.
2. Installation of a Class K portable fire extinguisher in accordance to Title 19 California Code of Regulations Chapter 3. (CFC 904.11.5.2)
3. Commercial cooking systems shall be operated and maintained in accordance to Title 19 California Code of Regulations Chapter 5. (CFC 904.11.6)
4. Hoods, grease removal devices, fans, ducts and other appurtenances shall be cleaned at intervals necessary to prevent the accumulation of grease. Cleanings shall be recorded, and records shall state the extent, time and date of cleaning. Such records shall be maintained on the premises. (CFC 904.11.6.3)
5. Fusible links and sprinkler head replacement heads shall be replaced at least annually, and other protection. (CFC 904.11.6.5)
6. Where a building fire alarm system is installed, automatic fire-extinguishing systems shall be monitored by the building fire alarm system in accordance with NFPA 72.
7. If existing, abandoned pipe or conduit from previous installations shall be removed from within the hood, plenum, and exhaust duct. (CMC 513.2.4, NFPA 96 10.2.7.2)
Penetrations or holes resulting from the removal shall be sealed with approved sealer. (CMC 513.2.4.2)
8. Fuel shutoff, upon activation of any fire-extinguishing system for a cooking operation, all sources of fuel and electric power that product heat to all the equipment requiring protection by that system shall automatically shut off. (CMC 513.4)
9. Manuel system operation, a pull station device to actuate the hood fire suppression system shall be installed. A minimum of 10 feet and a maximum of 20 feet from the kitchen exhaust system.

Not more than 48 inches mounting height and not less than 42 inches above the floor. It shall be clearly identify the hazard protected. (CFC 904.11.1)

10. A hood exhaust fan(s) shall continue to operate after the extinguishing system has been activated, unless fan shutdown is required by a listed component of the ventilation system or by the design of the extinguishing system. It shall not be required to restart the hood exhaust fan when the extinguishing system is activated if the exhaust fan and all cooking equipment served by the fan had previously been shut down. (CMC 511.2.3)
11. Instructions for manually operating the fire-extinguishing system shall be posted conspicuously in the kitchen and shall be reviewed periodically with employees by the management. (CMC 514.1.4)
12. Listed exhaust hoods shall be operated in accordance with the terms of their listings and the manufacturer's instructions. (CMC 514.1.5)
13. Cooking equipment shall not be operated while its fire-extinguishing system or exhaust system is nonoperational or otherwise impaired. (CMC 514.1.6)
14. Cooking appliances requiring protection shall not be moved, modified, or rearranged without prior reevaluation of the fire-extinguishing system by the system installer or servicing agent, unless otherwise allowed by the design of the fire extinguishing system. (CMC 515.1.2.2)

Exception: Cooking appliances moved to perform maintenance and cleaning, provided the appliances are returned to their original positioning prior to cooking operations, and any disconnected fire-extinguishing system nozzles attached to the appliances are reconnected in accordance with the manufacturer's listed design manual.

15. All deep-fat fryers shall be installed with at least a sixteen (16) inch space between the fryer and surface flames from adjacent cooking equipment. (CMC 515.1.2.3)

Exception: Where a steel or tempered glass baffle plate is installed at a minimum eight (8) inches in height between the fryer and surface flames of the adjacent appliance.