

FARMINGTON FIRE-RESCUE



“Serving Those in Need”

430 Third St.
Farmington, MN 55024
651-280-6940



Exhaust Hood Requirement Policy

Subject: Cooking Equipment Exhaust Hood

Statement of Purpose:

The purpose of this guideline is to establish the minimum requirements consistent with nationally recognized good practice for providing a reasonable level of life safety and property protection from the hazards of fire, explosion or dangerous conditions in new and existing buildings, structures and premises, and to provide safety to fire fighters and emergency responders during emergency operations.

Guideline:

- All class I commercial kitchen hoods and ducts shall meet the minimum requirements set forth in this policy.
- Systems shall comply with the 2015 Minnesota State Fire Code Section 609, Minnesota Mechanical Code 506, and the 2014 NFPA 96 standards.
- Fire Inspector/s will inspect to the standard set forth by the Minnesota State Fire Code, National Fire Protection Agency Standards, and Local City ordinances.
- Fire Inspector/s will work together with contractors to assist them in gaining compliance with any code violations.
- Coverage shall include cooking surfaces, deep fat fryers, griddles, upright broilers, char broilers, range tops, ovens and conveyor ovens with grease-laden vapors and enclosed plenum space within the hood above the filters and exhaust ducts serving the hood.

Procedure:

- Submittals of a fire permit application, fee and a scaled site plan or floor plan including type and location of cooking equipment, the type and location of sprinkler heads or nozzles and the distance between heads or nozzles and the cooking surface.
- System shall be interconnected to shut off all cooking equipment and electrical receptacles, which are located under the hood when the system is activated. Valves used to shut off gas and electric must be manual reset type valves.
- A system operation test is required to verify proper operation of all components of the system. The Deputy Fire Chief must witness this test and needs to be scheduled at least 24 hours in advanced by calling 651-280-6945
- Access plates shall be provided at every change in direction of ducts and in additional locations as required by code.
- Non-class I hoods greater than four feet in depth must have fire sprinkler protection to provide adequate floor coverage.
- The Gem model EA-1 Protectospray head may be installed in accordance with its previous listing to protect deep fat fryers.
- Dry heads must be used where there is potential for freezing.

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- Automatic sprinkler systems used to protect cooking equipment shall be supplied from a separate, readily accessible indicating-type control valve that is identified.
- Pre-engineered automatic dry and wet chemical systems shall be tested in accordance with UL 300. Other types shall be listed and labeled for specific use as protection for commercial cooking operations. All chemical systems must be designed and installed in accordance with the Fire Code and the manufacturer’s requirements. Ventilation exhaust must remain on and the make up air shall shut down upon activation unless otherwise specified by the manufacturer.
- Manual actuation device shall be located near a means of egress, minimum of 10 feet and maximum of 20 feet from the exhaust kitchen hood. The device shall be located a minimum of 4.5 and a maximum of 5 feet above the floor.
- Portable fire extinguishers shall be provided within a 30-foot (9144 mm) travel distance of commercial-type cooking equipment. Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher in accordance with Section 904.11.5.1 or 904.11.5.2, as applicable.
- Chemical extinguishing systems must be centrally monitored if building has a monitored fire sprinkler system.

Inspection checklist to be followed:

- Rough-in nozzles, fusible link and manual pull station locations.
- System activation by release of a fusible link.
- System activation by manual pull station.
- Gas and Electric shut down with manual reset.
- Exhaust air continues running and makeup air shuts down.
- Exhaust fan will automatically start if not operating.
- Fire-rated shaft enclosure inspection.
- Central monitoring.

Enforcement:

- Enforcement actions shall be conducted in accordance with the Minnesota State Fire Code
- The Fire Inspector/s shall issue Inspection Orders under the Fire Protection and Prevention Act, 1997 for all violations using the Minnesota State Fire Code and/or City Ordinances.

Rationale: Minnesota State Fire Code

Note: Extinguishing systems must be 100% tested prior to calling for an inspection.
