



CITY OF BLOOMINGTON
Fire Prevention Division

STATEMENT OF POLICY

Policy #: BFP-0010	Kitchen Hood Fire Protection Systems		
Reviewed and Approved By: Gene Dugal	Title: Fire Marshal	Effective Date: September 1, 2008	Revised Date:

PURPOSE:

To provide for uniform interpretation and enforcement of the requirements for commercial kitchen hood fire-extinguishing systems as required by MSFC (07) Section 609.2 and 904.11.

POLICY:

SECTION 1 — KITCHEN HOOD SYSTEMS

Approved fire-extinguishing systems shall be installed for the protection of commercial-type food heat-processing equipment located inside structures that produce grease laden vapors. Operations that produce grease laden vapors include frying (deep-fat, range-top, or griddle frying), grilling, broasting, large rotisserie or pizza ovens (capable of cooking large quantities), and broiling. The following operations are not considered to produce grease laden vapors: baking, heating, warming, steaming, and microwaving.

In cases where the cooking operations take place rarely (once a month or less), the inspector is authorized to not require the installation of the extinguishing system if no obvious or distinct hazard exists with the cooking operation. An example of this would be a church kitchen where cooking is done on an irregular and infrequent basis.

When an extinguishing system is installed, a means of shutting off the fuel supply (either electricity or gas) to the cooking appliances is required. If the fuel supply is gas (natural or LP), a manual reset valve is required so that the gas supply is not restored to the appliance without a suitable pilot light. In the case of newly installed extinguishing systems, all electrical receptacles located under the hood are also required to be shut down upon activation of the extinguishing system. The requirements for shutdown of electrical receptacles upon activation shall only apply for systems installed on or after June 29, 1998.

SECTION 2 – UL 300 EXTINGUISHING SYSTEMS

The Bloomington Fire Prevention Division has received many questions on whether an existing non-UL 300 hood suppression system may remain in service. It is the Bloomington Fire Prevention Division Policy to allow these older systems to remain in service as long as they were installed, inspected, and maintained in accordance with their original listing and the manufacturer’s instructions. We base this decision on an Underwriter’s Laboratories (U/L) interpretation given in 1996 to the National Restaurant Association. U/L’s response stated:

“While we believe the requirements contained in UL 300 offer an enhanced level of safety for fire suppression equipment intended for the protection of restaurant cooking areas, extinguishing system hardware authorized to have a UL Listing Mark and manufactured prior to the effective date of November 21, 1994, continues to be UL Listed provided that it is installed, inspected, and maintained in accordance with the manufacturer’s instructions referenced on the name plate”.

SECTION 3 – OTHER REQUIREMENTS

On the contrary, all newly installed cooking suppression systems shall be tested in accordance with UL 300, listed and labeled for the intended application, and shall have the capability to flow water through the same nozzles upon discharge of the wet chemical.

These systems shall be installed by personnel who have been trained and certified by the manufacturer of the suppression system. Proof of employee certification shall accompany the permit application and suppression system plans.