



SHAKOPEE FIRE DEPARTMENT

Fire & Life Safety for a Growing Community



KITCHEN HOOD SYSTEMS Policy #24-2007 (01/01/2014) (2007 MSFC)

General Requirements

1. A 'Type I' commercial cooking hood shall be provided in all cooking areas where grease-laden vapors are produced. Installation shall be in accordance with NFPA 96.
2. Access panels shall be provided as required by NFPA 96. Proper gaskets and seals shall be provided.
3. All 'Type I' commercial cooking hood duct work shall be leak tested. Documentation of leak testing shall be provided to the Shakopee Fire Department. The Shakopee Fire Department may require such testing to be witnessed.
4. Fans shall be provided with hinged covers.
5. A kitchen fire suppression system shall be provided in Type I cooking hoods. This system shall be installed in accordance with the Minnesota State Fire Code and NFPA 96 and shall meet the requirements of UL 300. There are no requirements on the type of UL 300 system to be provided.
6. Activation of kitchen fire suppression system shall shut down make-up air, gas and electrical appliances and outlets under the hood. The ventilation system shall continue to operate. During after-hours operation the ventilation system shall start on activation of the fire suppression system.
7. Fire protection manual release shall be located near the means of egress from the kitchen area.
8. Provide a minimum of one (1) Class K fire extinguisher and one (1) 2-A:20B:C fire extinguisher in kitchen area. Fire extinguishers shall be provided with a contractor service tag. The tag shall have a current date.

EXCEPTION: A Class K fire extinguisher is not required when there are no deep fryers present.

9. Non-UL 300 hood suppression system may remain in service. As allowed by State Fire Marshal Division Policy older systems may remain in service as long as they were installed, are inspected, and are maintained in accordance with their original listing and the manufacturer's instructions. The State Fire Marshal Division based this decision on an Underwriter's Laboratories (UL) interpretation given in 1996 to the National Restaurant Association. UL'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.

On the contrary, all newly installed cooking suppression systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations [MSFC (07) Section 904.11].

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10. Non-UL 300 systems that have not been tested and maintained in accordance with their original listing shall be removed from service and replaced with a UL 300 compliant system.
11. Kitchen fire suppression systems shall be tested as required by applicable standards. Most systems require inspection and testing every 6 month.
12. Type I commercial cooking hood and duct work shall be inspected and cleaned as required by NFPA 96. Most systems require at least an annual inspection and/or cleaning. Many systems require more frequent inspections and/or cleanings.

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